The President’s Message
Danny Jaynes

From Your President...

We had a great meeting in Lumberton this July with over 480 attending.

Ed Hunt, 1st VP and Julian Wooten, 2nd VP, did an outstanding job making sure that everyone was welcomed to Robeson Community College for our Summer Meeting. NCSBA is fortunate to have this caliber of leadership.

Our Spring Meeting for 2013 will be in Rock Hill, South Carolina. Dates will be March 1 and 2, hosted by South Carolina Beekeepers. More information about this meeting will be on line starting this January 2013.

Thanks for all your patience and (continued page 2, see understanding)
understanding as we implement our new Association Management Software. It will be up and running this year. Now is the time for each of us to make sure we have updated our information.

The next issue of the Yellow Book will be published this November or December. Let's help Amy Moyle, our new Editor, by updating all the information that she needs. All Chapters should check their Officer listing.

As of this letter we have 8 chapters that have not updated their listings. Information for the Yellow Book will be taken from the AMS data bank.

As promised the Certified Labels are now available for our NCSBA
members. Thanks to Dr. Ambrose and Charles Heatherly who have completed the first certified program for our NCSBA members.

Hopefully other states will adopt this program. Many have asked for smaller 1 inch labels so we are in the process of preparing them for sale.

Welcome Durham County Beekeepers, Tar River Beekeepers and Beekeepers of the Neuse as new members of NCSBA chapters.

I look forward to seeing each of you in Rock Hill, SC for our Spring Meeting.

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**BETTERBEE UNDER NEW OWNERSHIP**

Betterbee, Inc., a wholesale and retail beekeeping supply business located in Greenwich, NY, is pleased to announce the sale of its business assets to Northeast Center for Beekeeping, LLC and its principals, Dr. Chris Cripps and Dr. Joe Cali. Northeast Center for Beekeeping, LLC will operate under the Betterbee name at its current location at 8 Meader Road, Greenwich, NY.

Former co-owner Margaret Stevens, whose late husband Bob Stevens founded Betterbee on the family farm in Greenwich, NY in September, 1979 comments: “I warmly and enthusiastically welcome the new owners of Betterbee, who will continue Betterbee’s tradition of emphasis on innovation, beekeeping education, and production of products beneficial to the environment...”

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**SCBA/NCSBA SPRING JOINT MEETING**

March 1 & 2, 2013
Hosted by SCBA
Rock Hill, SC
Right now, every good beekeeper is keeping a close eye on the mite populations in their colonies. Whether measuring total mite load using a sticky board or percent mite prevalence using a sugar shake, it’s vital for every beekeeper to know exactly how many varroa mites are infesting their hives. If you don’t know, or if you haven’t sampled for mites in the last month or so, GO DO IT!

This time of year, queens start curtailing their egg laying, brood rearing starts to fall off, and colony populations start to naturally decline in preparation for overwintering. At the same time, varroa mite populations have been increasing exponentially all summer long. Thus at summer’s end, the relative number of mites within your colonies are at their highest. This is particularly problematic this time of year, because research has shown that mite parasitism of “winter bees” (those long-lived workers who go through the cold season with extra fat stores so they can gear the colony up next spring) results in significantly decreased longevity and overall health. Your colonies are raising those winter bees right now, so if your mite levels are really high, it can dramatically increase the chances of colony mortality this winter.

So if you’re measuring your mite levels like you know you ought, and those mite levels exceed acceptable thresholds (for what those threshold are, see additional information on our website), then you’re going to have to take some action. Traditional methods for varroa mite control have been to hang plastic strips impregnated with chemical pesticides between the wax combs of beehives (see below). Unfortunately, the mites are rapidly developing resistance to many of the common treatments, which has prompted researchers to develop alternative methods to prevent and treat varroa mite infestations. These methods range from structurally or mechanically modifying beehives, to obtaining new stocks that are more tolerant of mites, to using new bio-pesticides that are valuable alternatives to the standard synthetic treatments.

The benefit of mechanical control measures is that they do not use chemicals to reduce mite levels, thus they may be employed pretty much any time of year. They may, however, be more laborious or require new equipment, and they may not be as effective as other control measures. Screened bottom boards have been shown to decrease mite levels within colonies compared to solid bottoms. The overall decrease in mite load is fairly minimal (~15% at the most), so you can’t rely solely on this method for mite treatment, but every little bit can help. Drone-brood trapping is becoming increasingly used because varroa mites prefer to infest the drone brood in a hive. These combs can then be removed before the drones—and the mites—emerge from their cells. But because colonies aren’t raising too many drones this time of year, research has shown that drone-brood trapping is much more effective in the spring. Inert dusts like
powdered sugar can cause the mites to lose their grip and fall off their hosts. This technique can be laborious and quite disruptive to a colony; research has shown that you can’t just dust the top bars to have any effective control, you have to completely cover all bees within the hive. Some of the more exciting advances in varroa mite control have been the development of mite-tolerant stocks. In recent years, much work has been done to develop particular genetic strains of honey bees that have lower mite levels. Though the mechanisms are not completely understood, some behavioral and physiological traits probably play a role in varroa resistance. Today, several strains of bees are available that have been shown to reduce the number of varroa mites within their colonies, including the Russian bees and the Minnesota Hygienics (or other stocks bred for the hygienic trait).

Bio-pesticides are naturally occurring organisms or their by-products, and several have been registered for controlling varroa mites in honey bee colonies. The efficacy of many bio-pesticides can equal that of conventional chemical pesticides. The delivery of these chemicals, however, can be quite different, and understanding these differences is important to ensure successful control of varroa. Thymol-based products, such as Apilife VAR or ApiGuard, have been shown to destroy between 65-97% of the mite population within a hive. These products may cause significant mortality of bee brood when outside temperatures are high, so take care when using it as a fall treatment. Formic acid-based products, like the Mite-Away quick strips, have also recently been approved for use in NC. If temperatures exceed 82°F during the first week of treatment, however, it must be removed from the hive as it may result in significant losses of brood and adult bees.

Conventional means of varroa control involve synthetic pesticides being administered to a colony by placing plastic strips impregnated with the active chemical within the hive. While these treatments have traditionally provided high levels of control, varroa mite populations are becoming increasingly resistant to these chemicals. Products like Apistan (fluvalinate, a synthetic pyrethroid) and Checkmite+ (coumaphos, an organophosphate) are still available for beekeepers, but their efficacy is increasingly questionable. Moreover, residues accumulate in wax at shockingly high levels, which is harmful to both bees and beekeepers alike. If you are to use these options, it is important to use them according to label directions and to alternate their use with other approved treatments to minimize the evolution of resistance.

Controlling varroa mites—the number one scourge of bees and beekeepers—reflects both the good and the bad of all beekeepers. The good side is that it demonstrates how we are working in concert with the bees to keep them healthy and productive. Varroa mites are not a native parasite of our bees, and thus they have difficulty combatting them without our help. With the many different control measures available to us, it enables beekeepers to pick and choose the options that most reflect their philosophy of beekeeping. So whether you wish to be an organic beekeeper or much more heavy handed, there are tools available for you. The downside is that controlling varroa can often be abused, and in different ways. Some beekeepers, despite it being illegal, use homemade remedies or off-label recipes of different chemicals. This can be dangerous to
(“the bees,” continued from page 5)
the bees and to you, and there is no scientific evidence that most of them work. Stick to what we know, and that will best serve our bees. A flip-side to that is some beekeepers simply do nothing, either by ignorance (they don’t sample for mites at all) or by choice (they think any control measure is “unnatural”). But because varroa is not a natural parasite to begin with, that just doesn’t seem to make sense. Like a heavily tick-infested household pet, your bees are suffering if they have exceedingly high mite levels, so we cannot simply ignore the problem and need to help them out when and where we can.

If your mite levels are not too high, then you don’t need to take any action. But if they are, then there is still time to do something about it. There are other products and control measures out there that are not covered here, so be sure to properly follow the label instructions and try different options. But rest assured, if there’s one thing you can do right now to help your bees and make sure you’re off and running next spring, it is to ensure the varroa mites have not taken center stage in your hives.

David R. Tarpy, NC State Extension Apiculturist (NC State University)
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BEEKEEPERS VS. MOTHER NATURE

by Ann W. Harman

Throughout a year, any year, we have to cope with weather and so do our bees. But as stewards of our bees we need to consider how well they are coping with weather. Sometimes the weather is “normal” and sometimes we face severe weather events of various kinds no matter where you live.

Winter can bring sudden severe cold. Have you been checking the bees’ honey stores? Honey acts as insulation as well as nourishment. So if you went into the winter with plentiful stores of honey you have provided the bees with energy food to keep warm.

Fierce snowstorms can dump feet of snow on our apiaries. But snow is an excellent insulator, too. There is no need to rush out and clear snow from entrances if you have left upper ventilation for the winter. (Clean off your own steps and paths first.)

Hurricanes, with their high winds and pouring rain can be dangerous for both beekeeper and bees. Hives that topple over can be put back into place but the bees will survive very well until it is safe for you to do so. You will know they are just fine because they will be very angry in spite of your assistance.

Trees and tree limbs can smash hives so don’t ignore tree health. Dead trees and limbs can make quite a mess. Keep in mind that damage done to a hive could result in broken combs. Watch for any queenless behavior in the weeks after storm damage.

Floods can occur any time during a year. If you have watched your hives floating away downriver consider another place to put your hives. Colonies can survive a few inches of water.
inside the hive but frequently, the force of flooding water is greater than it looks and hives can fall over. Drought is so often ignored. You worry about your tomato plants and water them faithfully. But you need to consider the bee forage in the thousands of acres surrounding your colonies. Those wildflowers may not have plentiful blooms and the flowers may have little nectar. Go ahead and water your tomatoes then go feed your bees if they are eating up their stores. Droughts that occur in winter can affect the trees that provide early pollen and nectar for spring colony buildup. Keep in mind that droughts can occur any time during the year.

The opposite of drought is too much rain, continual rain during foraging weather. Even if the bees find a brief lull in the rain and can forage, a large colony may need more food. You may be very faithful in checking for disease and pests but always keep in mind your bees’ food supply.

Intense heat for a prolonged period can be a problem for bees. Yes, you will find them visiting their water source in greater numbers and more frequently. Hives need plenty of ventilation so that the bees can control hive temperature and humidity easily. But guess what—intense heat affects bee forage. Plants will bloom but the bloom may last only a day or two instead of five days or a week.

True sometimes we are too busy coping with our own weather-induced problems to think about our bees. However, once you have your problems solved, see how you can help your bees.

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Dear Wade:

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

Mail your check payable to the NCSBA and mail it to:

Wade Lucas, NCSBA Treasurer
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GOOD NEWS FOR N.C. BEEKEEPERS AND CONSUMERS IN NORTH CAROLINA

by Dr. John Ambrose

For many years, two of the problems confronting North Carolina beekeepers have been the sale of adulterated honey and honey mislabeled as to floral source. My association with this problem goes back to at least the mid 1970’s when adulterated (corn syrup) honey was being sold at the Farmers Market in Raleigh. Now, I am very pleased to say that real progress has been made in assuring that honey sold in North Carolina really is honey and that honey labeled as to floral source (at least ‘sourwood’ for now) really is from that plant source.

Before going into the good news, let’s look at the two major labeling issues. The first one is whether the product is really honey and that the honey has not been adulterated with another sweetener such as corn syrup. For this purpose, we will define “honey,” “pure honey” and natural honey” as all being the same thing. In other words, if someone adds anything to the honey then they can not label it as “HONEY” or Pure Honey or Natural Honey. Blending or mixing different honey sources together does not violate this standard.

Floral source defines the plant or plants from which the honey was made. In N.C. the most serious problem we have with mislabeled floral source is “Sourwood Honey.” This is because of the higher price that sourwood honey can earn in the marketplace as compared to other honey sources.

For years, the U.S. Food and Drug Administration has been talking about developing a definition or a “standard” for honey, but that has never happened. So the beekeepers in several states, including North Carolina, decided to draft their own state standards. After developing several drafts of a proposed standard and coordination with beekeepers, the NC Dept. Of Agriculture and Consumer Services and the N.C. Farm Bureau, the N.C. State Beekeepers Association approved a “Standard” for honey on July 8, 2010. You can see a copy of that standard on the NCSBA’s website at www.ncbeekeepers.org.

The Honey Standard is fairly simple and it deals with matters such as the purity of honey (nothing has been added to it) and the labeling requirements if the beekeeper uses a label. Moisture limits are set at a maximum of 18.6% which is the same as the limit for USDA Grade “A” Honey, and the Standard...
also deals with the use of floral source labels. If you say it is Sourwood Honey than that must be the predominant source (at least 51%) of the nectar. No limitations are imposed on the use of terms such as Wildflower or Fall Honey. Again, see the NCSBA website for the complete standard.

OK, so we have a Standard for honey in NC, now what happens? As part of the NC Honey Standard the NCSBA also created a Honey Standard Board and that group has been very active in collecting jars of honey for analysis as to purity and floral source, if the jar was labeled as such. The results of that work have been outstanding from the perspective of the NC beekeepers and consumers of honey in the state. So what did we find from our analysis of the honey samples?

**Good News** – We tested honey samples from several NC Farmers Markets, from members of the NCSBA, and from several grocery stores and all of the products tested as pure honey with no corn syrup adulteration. This is not to say that no adulterated honey is being sold in the state, but it is not a widespread problem.

**Pretty Good News** – We also tested a number of honey samples that were labeled as Sourwood Honey and those samples came from NC Farmers Markets, Flea Markets, and members of the NCSBA. In almost all cases the honey really was Sourwood Honey based on weighted pollen analysis testing. This is a testing procedure in which the honey is examined microscopically to determine what pollen sources are in the honey. One exception was a big one and represented honey being sold by a non-North Carolina honey distributor with honey in at least several NC Farmers Markets locations. None of the distributor’s jars of honey contained any sourwood pollen even though the jars were labeled as Sourwood Honey. So what happens next?

**Really Good News**- Based on the NCSBA’s analysis work, the NC Department of Agriculture has agreed to start enforcing labeling rules on all honey sold in its Farmers Markets. Any honey sold at the Farmers Market that is labeled as NC Honey must really be made by bees that were hived in N.C. Hives near the border with VA, SC, etc are assumed to have made NC honey and all of the honey is subject to testing for adulteration. If the honey is labeled as “Sourwood Honey” then it is subject to testing to see if it really is sourwood. These rules went into effect on June 1, 2012. See the NCSBA website for a complete copy of the NCDA&CS rules. At this time these rules only apply to honey sold at the NCDA&CS Farmers Markets, but they are definitely a start in assuring the public that they are buying real honey.

**Some Outstanding News**- The NCSBA Honey Board has developed and the NCSBA has approved a certification program by which NCSBA members can have their honey “Certified” as being Pure and Natural Honey and meeting the other requirements of the NC Honey Standard. This program is completely voluntary but everyone who has their honey certified under the Program will pledge that they are selling honey that is true to the label. Once the public becomes familiar with this Program then it will not only increase sales and/or profits for our certified beekeepers but it will also help to drive away those honey products that are mislabeled. The NCSBA will continue to investigate mislabeling issues.

The Certification Program has three different categories and it is up to the individual to decide which category is best for them. The categories include:

**Category #1** – Honey that is produced in North Carolina and meets all of the (continued on page 12, see requirements)
(continued from page 11, requirements)
requirements of our NC Honey Standard. This honey is not labeled as to a particular floral source.

Category #2 – Meets same requirements as Category 1 and is labeled as to a particular floral source such as sourwood, tulip poplar, cotton, etc.

Category #3 – Honey that meets the requirements of the NC Honey Standard but the honey is not entirely from North Carolina. The geographical source(s) of the honey should be on the container.

The beekeepers who join the program do pay a fee of $25.00 to join and then they have access to NCSBA Certified Labels for their honey. All of the Certified members will also be listed on an NCSBA website that the public can use to search for honey by location and floral source.

This work by the NCSBA and its partners in the NCDA&CS and the NC Farm Bureau is an excellent example of an industry deciding to take meaningful steps to regulate itself for the benefit of its members and the consumers who buy its products. This is not a heavy handed approach to a problem but rather an intelligent and meaningful solution to a situation that needed correction. The Standard is for the benefit not only of honey consumers in NC, but also for the beekeepers who take pride in the purity of their product.

Visit the NCSBA website or speak to any officer of the NCSBA for more details. Since the July NCSBA Convention almost 100 beekeepers have signed up for the Certified Program – how about you?

May all your supers be full,

John T. Ambrose

NCSB 2012 SUMMER HONEY
CONTEST WINNERS

by Bill Smith, Frank Kissell and Joe Smith

Eighteen members entered ninety-six items in the 2012 honey competition. A heartfelt thank you and congratulations to all who participated.

Here are the results:

Best of Show Winner
Cheryl Newbold

Comb for Extracting
First Place-Cheryl Newbold

Jar Light Chunk Honey
1st Place-John Harrell,
2nd Place-Mellie Swaney,
3rd Place-Doug Swaney

Jar Amber Chunk Honey
2nd Place-Doug Swaney

Jar Dark Chunk Honey
1st Place-Doug Swaney

Jar Light Extracted Honey
1st Place-Cheryl Newbold,
2nd Place-Doug Swaney
3rd Place-Jessica Lawrence

Jar Amber Extracted Honey
1st Place-Cheryl Newbold,
2nd Place-Phil Barfield,
3rd Place-Todd Walker

Bees Wax Block
2nd Place-Mellie Swaney

Pure Bees Wax Products
1st Place-David Bridges

Gift Basket with Bee Products
2nd Place-Elizabeth Lagall

Black/White or Color Framed Photograph
1st Place-Jessica Lawrence
2nd Place-Elizabeth Lagall,
3rd Place-Phil Barfield
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The “Foods Cooked with Honey Contest” was held on Friday morning during the 2012 NCSBA Summer Meeting at Robeson Community College. A special thanks to all the participants who submitted a total of 21 items for this contest. Entry winners were recognized and presented their ribbons at the awards banquet on Friday evening. The grand prize winner Best of the Show was Colleen Higgins who received the overall Blue Ribbon and a $25.00 check for her beautiful loaf of Whole Wheat Bread.

Congratulations to Colleen and others who placed.

**Colleen Higgins, Best of the Show**

**Whole Wheat Bread**

1 ½ c warm water, 1 T yeast, ¼ c vegetable oil, ¼ c honey, 1 egg, 1 ½ tsp salt, 4-5 c whole wheat flour. Proof yeast; add the wet ingredients; slowly add flour to stiffen dough; turn out; knead; let rise; punch down; form into loaves, rolls, etc; let rise again. Bake at 375 degrees for 25-30 minutes.

**Shannon Newton, 1st Place-Blue Ribbon**

**Pumpkin Bread**

2 c honey, 1 c oil, 3 eggs, 3 c flour, 1 tsp each: baking powder, baking soda, salt and nutmeg, 1 ½ tsp cinnamon, 2 ½ c pumpkin. Mix honey, oil & eggs thoroughly. Combine dry ingredients and add honey mixture. Stir in pumpkin. Pour into 2 greased loaf pans. Bake at 350 degrees for 1 hour.

**Cheryl Newbold, 1st Place-Blue Ribbon**

**Orange Almond Honey Muffins**

1 ½ c all purpose flour, 1 tsp baking powder, ½ tsp baking soda, ¼ tsp salt, ¼ c softened butter, ½ c honey, 1 egg, ¼ c orange juice concentrate, ½ tsp grated orange peel, ½ c chopped almonds. In a small bowl combine flour, baking powder, baking soda and salt. Beat butter and honey until light. Beat in egg, orange juice concentrate and orange peel. Gradually add flour mixture. Mix until blended. Stir in almonds. Spoon into 8 greased or paper lined muffin cups. (2 ½ inch) Bake at 350 degrees for 20-30 minutes.
Cheryl Newbold, 1st Place-Blue Ribbon
Honey Dinner Rolls
1/3 c plus 1 T honey, 1 packet active dry yeast, 4 1/2 c all-purpose flour, 1/4 c dry buttermilk powder, 1 1/2 tsp coarse salt, 1/4 c milk, 2 eggs, 3 T unsalted butter. In a small bowl combine 1/2 c warm water, 1/3 c honey and yeast. Stir to dissolve yeast. Set aside until mixture becomes frothy (about 5 minutes). In a large bowl combine 4 c flour, buttermilk and salt. Stir in yeast mixture. Whisk together milk, eggs and 2 T butter (melted). Stir egg mixture into flour mixture and combine until dough comes together. Add 1/2 c flour if dough is too sticky. Knead dough on lightly floured surface until smooth. (5-8 minutes). Place dough in a buttered bowl. Cover bowl with plastic wrap and let rise at room temperature until doubled in size about 45 minutes. Preheat oven to 375 degrees. Divide dough into 16 equal pieces. Butter two 9 inch pie pans and place one ball in center. Evenly space remaining dough balls in pan. Cover and let rise for 20 minutes. Mix 1 T honey and 1 T butter melted. Lightly brush mixture over top of roll. Bake for 20-25 minutes until golden.

Sharon Noles, 1st Place-Blue Ribbon
Honey Pecan Cookies
Cream 1 c unsalted butter along with 2 T sugar and 1/4 c honey. Add 2 c sifted all-purpose flour, 1/2 tsp salt and 2 tsp vanilla extract. Mix well. Stir in 1 1/2 c finely chopped pecans. Refrigerate for 1 – 2 hours. Form dough into small balls and place on baking sheet. Bake at 300 degrees approximately 30 minutes, until cookies begin to brown. Remove from pan and while still hot sift powdered sugar over the top.

Cheryl Newbold, 1st Place-Blue Ribbon
Applesauce Cake
1/2 c softened butter, 1 c honey, 1 egg, 1 tsp vanilla, 1 1/2 c all-purpose flour, 1 c whole wheat flour, 1 tsp baking soda, 1 tsp gr. Cinnamon, 1/2 tsp salt, 1/2 tsp gr. Nutmeg, 1/4 tsp gr. Cloves, 1/4 tsp gr. Ginger, 1 c blueberries, 1/3 c chopped walnuts, 1 c applesauce. Cream butter in large bowl. Gradually beat in honey until light and fluffy. Add egg and vanilla. Mix well. Combine dry ingredients in medium bowl. Add flour mixture and applesauce alternately to creamed mixture. Stir in blueberries and walnuts. Pour into 13 X 9 greased pan. Bake at 325 degrees for 35 minutes.

(continued page 16, see Sharon)
Sharon Noles, 1st Place-Blue Ribbon
Honey Peanut Butter Surprise Pie
Crust; butter an 8 inch pie pan. Mix together 1 c graham cracker crumbs and ¼ c sugar. Blend in 1/8 c peanut butter and ¼ c honey. Press evenly into buttered pie pan. Chill crust for two hours. Pie filling: slowly melt 1 c of 60% cacao bitter sweet chocolate chips, 1 c butterscotch chips, ¼ c peanut butter, and ¼ c plus 1 T honey, being careful not to burn the mixture. Whisk the mixture until melted and fold in ¾ c toasted, medium ground peanuts and ½ c crushed potato chips (1 ¼ oz. bag). Fill the crust and refrigerate until firm.

Cheryl Newbold, 1st Place-Blue Ribbon
Honey Mustard Glaze
2 T Dijon mustard, ½ c honey, 2 T pepper jelly, 1 ½ tsp soy sauce, ½ tsp tarragon. Combine and blend well. Use as a glaze for pork tenderloin or pork chops.

Cheryl Newbold, 1st Place-Blue Ribbon
Cinnamon-Pecan Granola
1 T vegetable oil for pan, 2 c quick cooking oats, 4 oz. chopped pecans, ½ c plus 2 T sunflower seeds, 6 T Sesame seeds, 1 tsp ground cinnamon, 2/3 c light brown sugar, 1 c honey, 6 T butter. Preheat oven to 325 degrees. Brush large baking pan with oil. Combine oats, pecans, seeds and cinnamon. In a medium pan over medium heat stir honey, sugar and butter until combined. Pour over oat mixture and toss. Spread mixture in a thin layer. Bake for 20 minutes. Stir and bake for 15 more minutes. Turn oven off and let set for 10 minutes. Cool on wire rack and break into pieces.

THANK YOU NCSBA!

by Susan Fariss

At the summer meeting of the North Carolina State Beekeepers Association I was surprised and honored to be named NCSBA’s person of the year for my work as the editor of NCSBA’s newsletters and my service on the Executive Board of the Eastern Apicultural Society.

Each of these activities is a labor of love for me. My work with NCSBA has allowed me to make friends with beekeepers across North Carolina and in other states. Through EAS, I have made friends with people in NC, other states and other nations.

Thank you, Greg Clements, for appointing me Editor back in 2008. And thank you nominating committee and executive board for the great honor of being named Person of the Year!
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As an Information Technology Support Specialist I spend the majority of my days inside working behind a desk, though often I am required to climb over them, through them, under them, and in many other places someone once thought a wonderful idea to run a cable.

Not long ago I had to take some time off work for a mid-morning appointment. I still rose at the early hour of five am and began my day. I had my oatmeal while I read the morning news on my Ipad; yes I am a true geek. Then I headed out the front door to work in my garden for a while.

My garden is a fair size at 40 x 80, though not huge. I spent a couple of hours weeding, rowing, and planting more and more, and committing to the regular garden routines. Once all of my garden chores had been complete, I moved to the bees as they needed a going over to check on their health and progress in late spring. This took about an hour to go through all of hives and by now I was well into the morning as the temperatures began to climb.

I quickly cleaned up from my mornings chores putting all the tools away, I climbed up the stairs to the front porch and turned to look out of my farm, ok—really it’s probably just a yard to most as it’s only three acres of cleared land in the front and four of woods in the back. As I did this, a feeling of wholeness washed over me, I finally figured out what I wanted to be when I grew up; and it only took me 34 years! Yay!

I wanted to be a farmer! Though not a farmer like you see in Iowa, no that would be far too much. However, I began immediately scheming on how I could increase the size of my garden, and expand my apiary and I just might be able to make a small farm work! It’s still a dream as I sit at my desk at work after having just finished a dozen or so trouble tickets.

But is it just a dream? It could very well become a reality! In a recent conversation with a friend where we were discussing my dream of becoming a farmer, he asked if I qualified for farm tax on my land rather than residential tax. I didn’t know.. I’d never considered it!

So, I started with a call to the local county tax office to discover what I might need to do in order to qualify. A quick conversation lead me to General Statute 105-277.2 of which, the most important part to me, is actually 105-277.3 section 1. This is the section that details the qualifying size and required dollar production to fall into the Present Use Value.

My heart sped up just a bit when I saw that aquaculture only requires a 5 acre block of land, and 20,000 lbs of annual production to qualify That’s 4 - 1 acre ponds and some land for a shed/barn to store tools and supplies; Reasonable. If I could find where my farm qualified, I could be a real farm too!
Then my heart slowed when I realized that Apiculture falls into “all other agriculture” in which a full 10 acres of land is required and a minimum income of a thousand dollars. Well, that’s easy enough to cross if you have a between six and ten hives. However the 10 acres is a problem.

Currently I am asking my Representative to the House, Norman Sanderson and Chairman of the Ag committee Glen Bradley to help modify this section of the general statute so that we might be included. I have been advised that the minimum that would be considered would be five acres so that is where I have set my sites.

My justification behind the mark of five acres is that a bee yard can be as small as someone’s residential back yard or much much bigger. However, the apiaries that I have seen are often in the three to five acre range. As I was advised five was the minimum to go for, I set the bar there.

I would ask all who read this to also contact their State Representatives and ask them to back making this change in the legislation. You can find a list of your representatives by county at www.ncleg.net as well as their contact information.

Again, the statute we are seeking a change in is GS 105-277.3 section 1. The text of which you can look up the wording on www.ncleg.net in the upper search bar.

I hope each of you will contact your representatives in support of this. Perhaps there are many more out there like me will climb the steps of the porch turn around and actually be looking over their own real farm.

**NC BEEKEEPERS WELL REPRESENTED IN EASTERN APICULTURAL SOCIETY**

Gregory Fariss was elected Treasurer of the Eastern Apicultural Society at its summer meeting in August of this year. His wife Susan was elected to the position EAS Secretary at the July 2011, summer meeting. Also in July of 2012, NCSBA President Danny Jaynes has appointed Will Hicks to be North Carolina’s Director on the EAS board.

Each will serve a four year term, and be eligible for re-election and reappointment, respectively, at the end of their terms. Since 2010, Don Hopkins has served as EAS’s Bee Wrangler at the summer conferences.

Greg is the Senior Regional Representative for NCSBA. Susan serves as the Editor of NCSBA’s newsletters, NC Bee Buzz, and the NC eBuzz. Together they own and operate Peaceful Valley Honey.

Will Hicks works for the NC Department of Agriculture as an Apiary Inspector in the Piedmont’s northeastern region. He formerly served as EAS President.

Don Hopkins works for the NC Department of Agriculture as Apiary Inspection Supervisor.

If you have questions about or interest in EAS, contact information for Greg, Susan and Will can be found on the EAS website at www.easternapiculture.org
On Thursday, May 24, Tom Atkinson, Mike Hynes, Janet Keethler, Frank Lyons and Tia Douglass—all members of Crystal Coast Beekeepers Association, converged on the Gloucester home and apiary of members Pam and Mike Dean to make a day of robbing the hives and harvesting honey. Mike has recently undergone heart surgery and although Mike’s recovering beautifully, he is under doctor’s orders not to lift things like 80-lb boxes of honey!

Mike has two hives, both of which had beautiful, white-capped frames, heavy with honey. As the bees were removed from the honey boxes (no small task!), the members worked in teams of two to rob the boxes from the hives, cover them quickly and put them in the cart to be driven to the honey house for harvest. After the three boxes—including one deep box which had to weigh 120 lbs—were dispatched to the honey house, everyone adjourned to the shady front porch for a break in the action.

Pam treated the group to tea and cookies. A lively discussion regarding—what else?—bees and beekeeping ensued. After the break, we all returned to the honey house. For a while, newbee Mike Hynes observed Mike Dean’s method of uncapping the frames and then took over like he’d been doing it all his life. Uncapping the frames, he placed them in the extractor and put just enough spin on the frames to empty them of their golden ambrosia without breaking the comb.

Frank, Janet and Tia joined in using a plain old serrated knife and the harvest was accomplished quickly. Empty boxes were returned to the hives so the bees could clean out the last vestiges.

When all was said and done, Mike had between 7 and 8 gallons (72-84 pounds) of beautiful, golden honey in his honey buckets!

I want to thank Mike and Pam for allowing us the privilege of enjoying a day of fun and camaraderie with fellow members.

This is what belonging to Crystal Coast Beekeepers is all about! Anyone who is interested in becoming part of events such as this or for any further information may go to www.ncbeekeepers.com and/or www.crystalcoastbeekeepers.com.
As many of you know from the Spring and the Summer Meetings the NCSBA has been approved, by law, for a license plate of its own design. A request was sent out to the membership and many wonderful designs were submitted. Although the Executive Committee struggled to select a design, a more critical issue arose.

First a bit of background. Many non-profit organizations have gone through the process, designed a plate and received approval by the NC legislature. The organizations set the price of the plate and they receive anywhere from $5 to $20 per plate. The most successful plate is the ubiquitous Blueridge Parkway Plate.

No one on the Executive Committee of the NCSBA was aware that someone made an application on behalf of the NCSBA. But the submission required the money to go directly to NC State University. And although it was stated as being for "honeybee research", the University has the right to use it for pine-boring beetles research, or any other research project.

There are several thing wrong here. First, although the NCSBA is deeply tied to NC State University, other NC universities also conduct honeybee research - such as UNC - Charlotte, NC A&T and Warren Wilson College. And, from time to time the professors at these other universities have spoken to the NCSBA membership at our annual meetings.

Second, there is a fear that the public may not wish to support NC State University if they were graduates of another NC university. The NCSBA - a non-profit organization - needs the freedom to support many research programs in existence in NC.

I have been informed that the only way to change this is through the NC legislature - since it is part of the law. The next time the legislature meets is in January and there is not enough time to complete the project before the deadline expires. So, the project is dead.

But, with the help of Fountain Odom, we will seek to have a new law passed allowing for the NCSBA to have a personalized license plate available to everyone, collect the money in the same manner as all other organizations have, and support honeybee research programs. So stay tuned for future progress reports.
Honey bee pollination is a very important topic in my community. I live at the base of the Brushy Mountains, which is home to nearly 1,000 acres of orchard crops. Without honey bees to pollinate these crops, my area would not only be lacking produce, but there would be a downfall in the economy. In North Carolina an estimated 240,000 hives were needed in 2007 to pollinate the crops. Honey bee pollination accounts for $100 million in revenue in North Carolina each year. North Carolina Beekeepers Association President, Danny Jaynes, stated that he would like to see more beekeepers keep their hives in North Carolina due to the importance of crops and livestock production for our local economy.

The effects that the honey bee’s pollination has to the orchards, is the type of fruit available, as well as the quality and quantity of the fruit. Every year a colony of honey bees collects 66 pounds of pollen per hive. Honey bees play an important part in agriculture because they collect nectar, which is produced solely for the purpose of attracting pollinating insects. Apple orchard owner, Lindsey Deal stated, “The better the pollination, the more seeds in the apple, the apples from that seed will grow bigger apples, all because of the honey bee.”

The economy would suffer great loss without the honey bee’s pollination. Not only do the crops in my area greatly depend on the honey bee for pollination but the benefit is significant when it comes to crops that our animals consume. Guy Perkins, a local farmer and beekeeper said, “The first year after we got our honey bees, our fruit and vegetable production doubled. I know without them our meat supply would be severely hurt. One third of pollination done by insects is done by honey bees.”

I interviewed several farmers and beekeepers to get both views on pollination. With so may orchard farmers in the area I received a lot of the same answers for my questions. They told me that with honey bees as pollinators, their crops were much better than when they had no honey bees or when it was a poor pollination year. When interviewed, Bee Master Craftsman Howard Blackburn said, “As an individual and a beekeeper, pollination means pollen to feed my honey bees, the making of more honey bees and my sale of honey bees.”
Jon Molessa, the President of the Beekeepers of Wilkes County, told me that he knows of several gardens around him that benefit from the honey bees he keeps. With their pollination, there are more flowers and vegetables each year.

North Carolina is ranked in the top ten states for honey bee pollination based on its number of beehives. North Carolina has more beekeepers than any other state. Why should this matter? Because it shows that pollination is so important to our local farmers and beekeepers that more people have picked up beekeeping as a hobby and there are more farmers bringing in hives during the bloom period. There are 10,000 beekeepers in North Carolina and 50-60,000 beehives. Every hive helps!

When interviewing the orchard owners/farmers, I had a chance to hear about and see first hand, the result of honey bee pollination in my area. Ty Perry, owner/partner of Perry Lowe Apple Orchard, said that he has about 93 acres and an educated guess would be that 70-75% of his orchard was pollinated by the honey bees that he rents. Because of the large amount of fruit produced by this pollination he is able to ship as far as Texas. It was exciting to see the result of pollination in my community could also have an effect on the produce in a whole other state! When asked what pollination means to him, Armit Tevepaugh, owner of Tevepaugh Orchards, said, “Gotta have it, without it there is not fruit.”

Many of the interviewers shared their thoughts about what would happen if we did not have honey bee pollination. The price of produce would be so high that no one would be able to afford it, and the fruit would be poorer quality. One out of every three spoonfuls is attributed to the honey bee. Without honey bee pollination our produce would see a 75% loss. This would mean a significant fall to the local and county economy.

The lack of feral colonies concerns the beekeepers and farmers of my area. Several of them have mentioned to me that it is of great importance to keep honey bees. Maintaining the number of managed honey bee hives is greatly needed to ensure adequate crop pollination. The pollinating dedication of the honey bee is what has made my area so well known for the beautiful orchards we have as well as the bountiful livestock and contributions to local economy.

God knew that the human race would be dependent upon the honey bee pollination and that is why honey bee pollination is of the up most importance. In 1973 North Carolina designated the honey bee as the official state insect because of its importance.
(to the crops, continued from page 25)
to the crops, orchards, and livestock through pollination\textsuperscript{12}. The honey bee’s pollination provides sources of income for people in my community. The most important thing to me, that honey bee pollination does for my community is produce more generations of honey bees. Honey bees are a vital key to the food chain in the world that we live in today because of the vast pollination they provide\textsuperscript{13}.

\section*{Endnotes:}
\textsuperscript{1}Blue Ridge Forever
Brushy Mountains
\url{www.blueridgeforever.info}
Accessed January 18, 2012
\textsuperscript{2}Wayne County Center- Cooperative Extension Beekeeping
\url{wayne.ces.ncsu.edu}
Accessed January 26, 2012
\textsuperscript{3}Back Yard Beekeepers Association
Honey Bee Facts
\url{www.backyardbeekpeers.com/facts.html}
Accessed January 20, 2012
\textsuperscript{4}State Symbol U.S.A.
State Insects
\url{http://www.statesymbols.org/North_Carolina/insects_homeybee.html}
Accessed January 22, 2012
\textsuperscript{5}Lindsey Deal, President of Deals Apple Orchard, Incorporated
Phone interview on February 7, 2012
\textsuperscript{6}Guy Perkins, Farmer and Beekeeper
Email interview on January 17, 2012
\textsuperscript{7}WNCBees.org
Bees and beekeeping in North Carolina
\url{www.wncbees.org}
Accessed January 22, 2012
\textsuperscript{8}Danny Jaynes, President of North Carolina State Beekeepers’ Association
Telephone and Email interview on February 3, 2012 and February 7, 2012
\textsuperscript{9}Jeremy Bowlin, Journeyman and local beekeeper
Telephone and Personal interview January 30, 2012
\textsuperscript{10}Howard Blackburn, Master Craftsman and local beekeeper
Telephone and Personal interview January 30, 2012
\textsuperscript{11}Chatham County Center- Cooperative Extension Beekeeping
\url{chatham.ces.ncsu.edu/growingsmallfarms/chathambeekpeers.html}
Accessed January 26, 2012
\textsuperscript{12}State Symbols U.S.A.
State Insects
\url{http://www.statesymbols.org/North_Carolina/insects_homeybee.html}
Accessed January 21, 2012
David Siminson, Owner of Squeaky Tree Honey Farm
Email interview January 31, 2012

\section*{Resources:}
Lowe, Perry, Moravian Falls, North Carolina, Orchard Owner/Partner
Personal interview on January 28, 2012
Tevepaugh, Armitt, Moravian Falls, North Carolina, Orchard Owner
Personal interview on January 28, 2012
Lippard, Richard, Statesville, North Carolina, State Apiary Inspector
Personal interview on January 30, 2012
Molessa, Jon, Wilkesboro, North Carolina, President of the Beekeepers of Wilkes County and beekeeper
Email interview on February 3, 2012
American Beekeeping Federation
Pollination kFacts
\url{www.abfnet.org}
Accessed January 18, 2012
eBeeHoney.com
Pollination
\url{www.ebeehoney.com/Pollination.html}
Accessed January 20, 2012
The Carolina Bee Company
Pollination Services
\url{www.carolinabees.com/services/pollination}
Accessed January 21, 2012
The NCSBA library is up and running in the beta testing stage. Currently, the Erwin Library at Wayne Community College is fulfilling loan requests for library materials for a test group of Program Coordinators at several NCSBA affiliates. So far, after some tweaking, it seems to be working.

Dr. Aletha Andrew and her staff at the college cataloged the materials into the Community College Libraries in North Carolina database. This is normally done by the system office cataloging department, and saved us months of time in the implementation of this project.

The original plan was for all requests to be done via interlibrary loan through local public libraries. However, it could take up to a year for the system office cataloger to transfer the records from the community college cataloging database into the WorldCat database used by public libraries to access this data and place interlibrary loan requests.

In an effort to avoid delay, the Program Coordinators for each NCSBA affiliate will be able to make loan requests by email, directly to the Erwin Library at Wayne Community College. The request will be processed and the material will be sent directly to that person’s home with a return shipping label enclosed. The NCSBA affiliate will then mail the material back to the WCC library as soon as they are finished with it. The return postage will be the only cost for the transaction. Items will be loaned for up to thirty days.

Wayne Community College staff will also monitor the requests. If a backlog develops for a specific title, the NCSBA plans to purchase more copies of that title to meet the need.

To learn what is in the collection and the Erwin Library e-mail address go to: http://waynecc.edu/library/uploads/Beekeeping-BIBLIOGRAPHY.pdf. If there is something you wish to view, contact your NCSBA chapter’s Program Coordinator.

Also, if there is a topic, an area or if you have a specific DVD that you feel should be added to the collection, please notify Bob Kemper. email: 4kemper@bellsouth.net Phone: 919-731-2146
# 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>
<th>Zip Code</th>
<th>Status</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>
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<td>(919) 269-9333</td>
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<td>7 Stands Bee Farm</td>
<td>1885 Middle Fork Rd</td>
<td>Hayes</td>
<td>NC</td>
<td>28635</td>
<td>Active</td>
<td></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>
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<td>Active</td>
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<td>(704) 876-1244</td>
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<td>Albemarle Bee Co.</td>
<td>325868 Austen Rd.</td>
<td>New London</td>
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<td>(704) 463-1233</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>
<td>2775 Beech Mountain Rd</td>
<td>Elk Park</td>
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<td>Bells Bees</td>
<td>2809 Campbell Rd.</td>
<td>Raleigh</td>
<td>NC</td>
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<td>(919) 859-6734 / (919) 417-1506</td>
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<td>Betsey's Bees</td>
<td>1226 Mt. Olivet Church Rd.</td>
<td>Franklinton</td>
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<td>(919) 495-1450</td>
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<tr>
<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>(704) 821-7310</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>(704) 795-3900</td>
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<td>Bridges Bee Farm</td>
<td>3345-1 Belaire Rd.</td>
<td>Mooresboro</td>
<td>NC</td>
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<td>Active</td>
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<td>(704) 473-9599</td>
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<td>Bridges Bee Supplies</td>
<td>121 Parkdale Cir.</td>
<td>Kings MTN</td>
<td>NC</td>
<td>28506</td>
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<td>(704) 739-6435</td>
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<td>Brushy Mountain Bee Farm</td>
<td>610 Bethany Church Rd</td>
<td>Moravian Falls</td>
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<td>Bryan Fisher</td>
<td>712 Deaton St</td>
<td>Kannapolis</td>
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<td>28021</td>
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<td>Busy Bee Apiaries</td>
<td>1201 New Hope Church Rd.</td>
<td>Chapel Hill</td>
<td>NC</td>
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<td>(919) 942-2006</td>
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<td>Calvin B. Terry Jr.</td>
<td>105 John Street</td>
<td>Vass</td>
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<td>(910) 528-1153</td>
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<td>Cape Fear Bee</td>
<td>475 Pleasant Grove Church Rd</td>
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<td>(910) 879-7685</td>
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<td>Carl Chesick, Green Goddess Farm</td>
<td>22 Cedar Hill Road</td>
<td>Asheville</td>
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<td>(828) 779-7047</td>
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<td>Chris Mendenhall</td>
<td>5703 Midway School Rd.</td>
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<td>David A. Howard</td>
<td>2713 Joiner St</td>
<td>High Point</td>
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<td>David Bridgers</td>
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<td>Delton Dial</td>
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<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>(910) 269-0685 / (910) 340-0826</td>
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<td>Donnie Smith</td>
<td>599 John Russell Rd.</td>
<td>Raeford</td>
<td>NC</td>
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<td>Ed &amp; Ruth Whitley</td>
<td>1247 Salisbury Ave</td>
<td>Albemarle</td>
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<td>Fourth Creek Honey Farm</td>
<td>232 Antietam Rd.</td>
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<td>G&amp;S Bee Farm</td>
<td>900 Honeysuckle Lane</td>
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<td>Gerry and Libby Mack</td>
<td>121 Hermitage Rd.</td>
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<td>Gommin Inc.</td>
<td>1945 Davis Mtn Rd.</td>
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<td>Guilford County Beekeepers Association</td>
<td>4604 Graham RD</td>
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<td>27410</td>
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<td>H.L. Carpenter II</td>
<td>1940 Bill Curlee Rd.</td>
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<td>Harris Apiaries</td>
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<td>White Oak</td>
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<td>Holbert Bee Supply</td>
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<td>Holts Apiaries</td>
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<td>Jeff Ritchie</td>
<td>3901 Piney Rd</td>
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<td>Jerry Douglas Routh</td>
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<td>Jinn's Bees</td>
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<td>Fayetteville</td>
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<td>(910) 273-2782</td>
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<td>Kathy Webb</td>
<td>308 Webb Farm Rd</td>
<td>Salisbury</td>
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<td>(704) 637-8043</td>
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<tr>
<td>KT's Orchard &amp; Apiary</td>
<td>195 Pigeon Ford Rd</td>
<td>Canton</td>
<td>NC</td>
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<td>Lee's Bees</td>
<td>1818 saddle Club Rd</td>
<td>Mebane</td>
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<td>McCoy Feed &amp; Farm Supply, Inc</td>
<td>4420 Hwy 24-27 Hwy East</td>
<td>Midland</td>
<td>NC</td>
<td>28107</td>
<td>Active</td>
<td>(704) 888-2296</td>
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<td>Mike Bourn</td>
<td>1104 Arbor Drive</td>
<td>China Grove</td>
<td>NC</td>
<td>28823</td>
<td>Active</td>
<td>(704) 857-7699 / (704) 506-5390</td>
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<td>Miller Bee Supply, Inc.</td>
<td>496 Yellow Banks Rd.</td>
<td>N. Wilkesboro</td>
<td>NC</td>
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<td>(336) 670-2249</td>
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<td>Mott Bee Farms</td>
<td>P.O. Box 301</td>
<td>Harrells</td>
<td>NC</td>
<td>28444</td>
<td>Active</td>
<td>(910) 990-0448</td>
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<td>Mountain Valley Apiaries</td>
<td>212 Mountain Top Road</td>
<td>Thummond</td>
<td>NC</td>
<td>28683</td>
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<td>(336) 874-2260</td>
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<td>Mr. Buzz</td>
<td>535 Marble St.</td>
<td>Raleigh</td>
<td>NC</td>
<td>27603</td>
<td>Active</td>
<td>(919) 368-5217</td>
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<td>Orr Bee Supply</td>
<td>332 Morris Hollow Rd.</td>
<td>Old Fort</td>
<td>NC</td>
<td>28762</td>
<td>Active</td>
<td>(828) 581-4494</td>
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<td>Plank Road Apiary</td>
<td>3350 S. Plank Rd.</td>
<td>Sanford</td>
<td>NC</td>
<td>27330</td>
<td>Active</td>
<td>(919) 776-9517</td>
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<td>Rabbit Creek Bee Company, LLC</td>
<td>260 Corbin Cove Drive</td>
<td>Franklin</td>
<td>NC</td>
<td>28734</td>
<td>Active</td>
<td>(828) 421-2447</td>
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<td>Ralph Horton</td>
<td>PO Box 896</td>
<td>Cornelius</td>
<td>NC</td>
<td>28531</td>
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<td>(704) 807-6207</td>
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<td>Rayon Locklear</td>
<td>2863 S. Duffie Rd.</td>
<td>Red Springs</td>
<td>NC</td>
<td>28377</td>
<td>Active</td>
<td>(910) 843-5561</td>
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<td>Reather C. Furr, Jr.</td>
<td>40810 Southbound Rd.</td>
<td>Albemarle</td>
<td>NC</td>
<td>28001</td>
<td>Active</td>
<td>(704) 983-1726</td>
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<td>Revis Russian Apiaries</td>
<td>PO Box 2520</td>
<td>Marion</td>
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<td>(828) 652-3524</td>
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<td>Robert E. Baucom</td>
<td>2518 Hamiltons Cross Rd</td>
<td>Marshallville</td>
<td>NC</td>
<td>28103</td>
<td>Active</td>
<td>(704) 624-5116</td>
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<td>Robert M. Dennis</td>
<td>1040 High Meadows Drive</td>
<td>Concord</td>
<td>NC</td>
<td>28025</td>
<td>Active</td>
<td>(704) 721-5630</td>
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<td>Ronnie Moore</td>
<td>152 Crater Rd.</td>
<td>Harmony</td>
<td>NC</td>
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<td>(704) 539-4757</td>
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<td>Silver Spoon Apiaries, Inc</td>
<td>P.O. Box 4486</td>
<td>Wilmington</td>
<td>NC</td>
<td>28406</td>
<td>Active</td>
<td>(910) 352-7668</td>
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<td>Spring Bank Bee Farm</td>
<td>169 Forest Knolls Rd.</td>
<td>Goldsboro</td>
<td>NC</td>
<td>27534</td>
<td>Active</td>
<td>(919) 318-0210</td>
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<td>Sweet Honey Bee Farm</td>
<td>331 Britt Rd.</td>
<td>St. Pauls</td>
<td>NC</td>
<td>28384</td>
<td>Active</td>
<td>(910) 865-5801</td>
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<td>Tate's Apiaries</td>
<td>2241 Union Cross Rd.</td>
<td>Winston-Salem</td>
<td>NC</td>
<td>27107</td>
<td>Active</td>
<td>(336) 788-4554</td>
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<td>Taylors Mill Bee Haven</td>
<td>7610 Buckhorn Rd.</td>
<td>Hillsborough</td>
<td>NC</td>
<td>27278</td>
<td>Active</td>
<td>(919) 302-4076</td>
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<td>The Carolina Bee Company</td>
<td>237 Jason Way.</td>
<td>Youngsville</td>
<td>NC</td>
<td>27506</td>
<td>Active</td>
<td>(919) 728-0827</td>
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<td>Todd Eury</td>
<td>1753 Liberty Ridge Rd.</td>
<td>Concord</td>
<td>NC</td>
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<td>Tony &amp; Shirley Harris</td>
<td>120 Norman Drive</td>
<td>Candor</td>
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<td>Triad Bee Supply</td>
<td>4062 Evergreen Dr.</td>
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<td>(336) 475-5137</td>
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<td>Triple J Farms</td>
<td>595 Duke Whittaker Rd.</td>
<td>Mocksville</td>
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<td>(336) 492-7564</td>
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<td>Triple S Bee Farm</td>
<td>3886 Freedom Way</td>
<td>Hubert</td>
<td>NC</td>
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<td>Troy Poovey</td>
<td>3236 Sipe Rd.</td>
<td>Newton</td>
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<td>Vince Applebee</td>
<td>24300 NC Hwy 8</td>
<td>Denton</td>
<td>NC</td>
<td>27239</td>
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<td>(336) 859-3895 / (336) 250-9582</td>
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<td>Wagram Apiaries</td>
<td>24560 McGill St.</td>
<td>Wagram</td>
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<td>(910) 369-2414 / (910) 318-1202</td>
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<td>Wayne Hansen</td>
<td>8004 Southwy Rd.</td>
<td>Charlotte</td>
<td>NC</td>
<td>28215</td>
<td>Active</td>
<td>(704) 536-4805</td>
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<td>Wayne Hire</td>
<td>3734 Angier Ave.</td>
<td>Durham</td>
<td>NC</td>
<td>27703</td>
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<td>(919) 730-0595</td>
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<td>WG Bee Farm</td>
<td>P.O. Box 4563</td>
<td>Eden</td>
<td>NC</td>
<td>27289</td>
<td>Active</td>
<td>(336) 635-5821</td>
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<td>Wild Mountain Apiaries</td>
<td>875 Will Arrington Road</td>
<td>Marshall</td>
<td>NC</td>
<td>28753</td>
<td>Active</td>
<td>(828) 689-4095</td>
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TELLING THE BEES
Roy Weldon “Chub” Thomas
(January 10, 1929 - September 21, 2012)

Mr. Roy Weldon “Chub” Thomas, 83, of Mount Airy, passed away Friday morning, September 21, 2012, at his home, following a lengthy illness. Roy was born January 10, 1929, in the Flat Rock community near Mount Airy. He left Mount Airy and served two years in the US Army at Fort Carson, CO.

He went to work for Pike Electric in 1947, working his way up to retire as Vice President of the Southeast Region in 1994. Roy served on the Board of Directors at Pike Electric from 1968 to 1998.

Roy was known for his dedication to family and his keen sense of humor. He was a loving and devoted father and husband, a caring big brother, and a friend to many. He spent many afternoons tending to his garden, his blueberries, and his bees, and served as president of the Surry County Beekeepers Association.

Roy was an active Mason for 55 years, with his last membership at Renfro Masonic Lodge #691 AF and AM. Roy spent his last few years at his home in Mount Airy, enjoying time with his wife, Peggy, and his favorite dog, Star. He spent many happy afternoons riding around town, enjoying a strawberry milkshake from Aunt Bea’s.

Roy was preceded in death by his first wife, Mary Blackard Thomas; and his parents, John Samuel Thomas and Annie Mathis Thomas. He is survived by his wife, Peggy West Thomas of the home; a daughter, Mary Lynn Thomas of Hartwell, GA.
WE BEE THANKFUL

by Amie Newsome

The Johnston County Beekeeper’s Association is grateful to the North Carolina State Beekeeper’s Association for the grant awarded from the Golden Achievement Program. The money from the grant was used to purchase equipment needed to successfully train new and experience beekeepers. Items purchased included veils, hive tools, books, videos, and other equipment needed by beekeepers for hive maintenance.

Over 50 beekeepers have utilized the tools while gaining hands on experience working a hive. The tools were used to demonstrate beekeeping practices before each monthly meeting of the Johnston County Beekeeper’s Association. This allowed for members of the club to help maintain the bees while discussions of different methods on how to accomplish similar tasks could be performed took place. It was a great way for experienced beekeepers to show unique styles and tricks to the beginners present.

A spring beginning beekeeping course was offered which 35 people attended. They valued the practical applications learned in the course. The new equipment has tremendously increased the information retained by those attending.

The opportunity to physically manipulate a live hive and observe other beekeepers techniques created interest, curiosity, confidence, and memorable moments. The various veils that were purchased gave beginners a convenient chance to try several types to determine the best fit for them. Using the different tools and equipment greatly benefited participants in allowing them the knowledge on how to appropriately get the job done while reducing stress and struggles they would have faced alone.

Due to the generosity of the North Carolina State Beekeeper’s Association local beekeepers have the opportunity to really experience what beekeeping entails. The Johnston County Beekeeper’s Association is very grateful for this wonderful gift, as they continue to educate honey bee lovers of all ages and experience. Utilizing the H.O.N.E.Y.B.E.E.L.A.B. (Hands-on novice educational, beneficial entomology emphasis, library, and beyond) the Johnston County Beekeeper’s Association will continue to carry on the tradition of beekeeping and educational outreach programming.

We recognize that we would not have gotten this far without the support of the North Carolina State Beekeeper’s Association. Thank you so much!
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