From Your President…

On behalf of the NCSBA, I would first like to thank Danny Jaynes, previous president, for his numerous outstanding contributions and steady hard work for our state organization and to the well-being of the honey bee. There have been many notable things accomplished under his leadership.

As your new President of NCSBA, I want to express my appreciation to all who offered support and encouragement at Sand Hills Community College at our recent Summer meeting. I have a tremendous amount of respect for all beekeepers and look forward to working with you all during my term as President.
forward to the task-at-hand as we work together for the betterment of honey bees, the beekeeping industry, and the NCSBA.

I have been a member of the NCSBA for many years and have worked closely with several local chapters as they have grown in membership and enthusiasm. I continue to be impressed with the growth of our state organization not only in numbers, but in quality of expertise.

I have been interested in honey bees as long as I can remember, which was probably the result of my dad keeping a few colonies for honey for our large family. I bought my first hives when I was fifteen and have not been without bees since that time. Currently, my brother and I own and manage about four...
hundred colonies in Onslow, Pender and Duplin counties, primarily for our own strawberry and blueberry pollination needs. We also harvest honey.

Many of you have known me for years, but just in case, I grew up in rural Pender County, one of nine children, near Maple Hill, NC. After college I was employed by the Department of the Navy, United States Marine Corps, Camp Lejeune, NC as an ecologist. At the time of my retirement, I was the Assistant Chief of Staff, Environmental Management.

I would like to express my deep appreciation to Hugh Madison, Dwight Richard, and all of the Moore County Beekeepers for their outstanding job at our 2013 Summer meeting (continued page 4, see meeting)

NC BEE BUZZ
and
NC eBUZZ
DEADLINES
You asked for it, now here it is!
Until further notice, you can count on these deadlines for submissions to the NC Bee Buzz and NC eBuzz:
• January 2
• April 2
• July 20
• October 2

Newsletters will be available approximately five to six weeks after the deadline, as it takes the printer four to six weeks to print and mail them.

Want your newsletter sooner? The eBuzz is on the website the day the paper version goes to the printer!

NCSBA SPRING MEETING
March, 2013
Wilmington Convention Center
Wilmington, NC

Big Meeting
Plans for Spring!
(meeting, continued from page 3) meeting. Planning, coordinating, and facilitating a meeting of this size is not a small accomplishment. We had 424 in attendance with folks traveling from all parts of the state. Much positive feedback has been given about our speakers and their informative presentations. We will continue to strive for more experts of this caliber for future meetings.

We are actively working with David Bridges our regional director and the New Hanover County Beekeepers Association on the planning of our Spring 2014 meeting in Wilmington at the Wilmington Convention Center. More will be forthcoming on this meeting. Hope to see you all there!

Your continued support of NCSBA is requested, and if you feel there is something I can help you with, please let me know. Your concerns and suggestions are important to me as we work together to move NCSBA forward.

Advertisement Schedule for NC Bee Buzz/eBuzz and Yellow Book

NC Bee Buzz: Full page (four annual issues of the same ad) $400.00
    Full page (single issue) $125.00
    Half page (four annual issues of the same ad) $200.00
    Half page (single issue) $62.00

Yellow Book: Full page (single issue) $75.00
    Half page (single issue) $40.00

Purchase ads by contacting NCSBA Ad Manager Jim Harvey at jh3d754h@yahoo.com or 336-352-5514.
Submit NC Bee Buzz/eBuzz ads in JPG or TIFF format to Susan Fariss at NCBeeBuzz@PeacefulValleyHoney.com and Yellow Book ads also in JPG format to Amy Moyle at amymoyle@gmail.com.

The NC Bee Buzz/eBuzz is issued four times a year.
Each NC Bee Buzz/eBuzz page is 6½x9.
The Yellow Book is issued annually.
Each Yellow Book page is 5x7.

STATE FAIR HONEY SALES 2013

Plan now to sell honey (3.50 per pound) to NCSBA for this important project. As in the past, NCSBA members in good standing can sell up to 120 pounds. Honey must be strained and ready to bottle. Crystallized honey will not be accepted. There will be three collecting points for you to deliver your 2013 honey to be weighed/bottled and labeled. Sales managers for this years Honey Sales will be Mort Matheny and Ray Wise from Chatham County.
To make arrangements for sale, contact Ray Wise beewiseapiary@aol.com.
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- Hand Tools
- Beeswax Foundation
- Books; American Bee Journal
Washington, DC--(ENEWSPF)--September 5, 2013. One of Florida’s largest citrus growers, Ben Hill Griffin, Inc., has been fined a mere $1,500 after a state investigation found that the farm illegally sprayed pesticides, resulting in the death of millions of managed honey bees. Beekeeper Randall Foti, a Crystal River-based beekeeper of 42 years, reported the bee kill to the state back in March. According to Mr. Foti, millions of his bees, as well as those owned by beekeeper Barry Hart of Fargo, GA, were dead as a result of over a dozen aerial pesticide sprayings in the orange groves. He estimates that due to the bee kills, his colonies were only able to produce half the amount of honey, resulting in a loss of $240,000 from honey alone.

"Every four days, they were spraying seven or eight different types of chemicals,” Mr. Foti told the Palm Beach Post. “A $1,500 fine is not much of a deterrent.”

Though this is the first time the state of Florida has taken action against a citrus grower for a reported bee kill in relation to a pesticide violation, the Palm Beach Post reports that beekeepers have been arguing for this type of action since at least 2006. Mr. Foti alleges that he saw empty containers of Montana 2F in a burn pile in the grove. According to the report, Montana 2F was applied to the roots of a total of 50 acres of young citrus trees. The active ingredient of Montana 2F is imidacloprid, which is one of the most widely used chemicals in the neonicotinoid class of insecticides, which have been identified as a leading factor in bee decline. Beekeepers across the country reported losses of 40-90 percent of their bees last winter. The European Union (EU) is set to suspend the use of three neonicotinoid pesticides later this year, after a scientific review by European Food Safety Authority found that neonicotinoids pose an unacceptably high risk to bees.

According to the Palm Beach Post, in a complaint letter sent August 21 to Steve Farr, vice president of Ben Hill Griffin’s Grove division, the state said that pesticide laws were violated on February 21-22 and March 8 and 19. Samples of dead bees, honey and honeycomb taken from one of the hives tested positive for imidacloprid, the complaint says.

The maximum fine for applying a pesticide in violation of the label in the state of Florida is $10,000 per occurrence. The U.S. Environmental Protection Agency (EPA) recently acknowledged that current pesticide labels do not adequately protect honey bees and announced new label language to prohibit the use of neonicotinoid pesticides when bees are present. The new labels will also include a “bee advisory box” and icon with information on routes of exposure and spray drift precautions. However, beekeepers and environmental groups question the efficacy and enforceability of the new label changes in curtailing systemic pesticides that result in long-term residues in the...
environment, contaminating nectar and pollen, and poison wild bees that EPA seems to ignore in its decision-making process. To date, EPA has ignored calls for a ban on these chemicals and continues to try to mitigate their impacts on bees and other pollinators.

The pesticides involved in the Florida incident were purportedly used to control Asian citrus psyllid, which can spread a disease, Huanglongbing (HLB), or citrus greening, to trees. A psyllid that is infected with HLB can transfer the bacterium every time it feeds on the tree, and once a tree is infected with the disease there is no known cure. The disease can lie dormant for several years before tests are able to detect it. Though the disease does not harm humans, infected fruit is not suitable for consumer markets because of its green color, misshapen appearance, and distinctly bitter taste. The psyllids were first discovered in Florida in 1998 and has since spread to all of its 32 citrus growing counties. The United States Department of Agriculture (USDA) has quarantined nine states, including California and Florida.

In California, efforts are currently underway to introduce parasitic wasps from the Asian citrus psyllid’s native range into California. Teams of invasive species experts have recently released tamarixia wasps to try to combat the psyllids in urban areas across southern California. The wasps curb psyllid populations by wasps laying eggs inside the psyllid nymph’s stomach. As the eggs hatch, larvae slowly eat away at the nymph. The teams hope that after the wasps hatch they will fly to neighboring trees and lay eggs in new nymphs and establish a growing population. Even though the team is only about a year and a half into this effort, at some release sites the population of psyllids has dramatically declined.

According to the University of Florida, there are approximately 6,000 acres of certified organic citrus in Florida. Farm operations that are USDA certified organic avoid the use of toxic chemicals by implementing holistic management systems plans. To learn more about why food labeled organic is the right choice, see Beyond Pesticides’ Eating With A Conscience webpage, which has recently been updated to include information on how the food we eat impacts pollinators.

Given that one in every three bites of food is dependent on pollination, and that commercial beekeeping adds between $20 to $30 billion dollars in economic value to agriculture each year, it is imperative that action is taken to protect bees and other pollinators. Beyond Pesticides’ BEE Protective supports nationwide local action to protect honey bees and other pollinators from pesticides.
TAKE A DRIVE

by Ann W. Harman

As you drive down the roads and highways this summer take note of any flowering plants you see. Are they just growing as “weeds” or were they planted by the highway department? Actually we should start our roadside plant watching in the spring, continue observing through summer and see what is still blooming when frost arrives.

You may think your bees are foraging in the next farmer’s fields but your bees may well be visiting some nearby good bee plants along these roads. However be sure to notice roads that seem to offer nothing throughout the seasons. Be careful with this observation, however, because trees may be the most plentiful plants there and those trees could be early sources of pollen and even some nectar.

Since you may be the driver who is observing plants, please be careful and keep your main focus on the road and other vehicles. If you happen to see promising bee plants, have someone else drive you past that place again so you can be a better observer.

Now let’s see what we are looking for. How much area is in grass and how much in flowering plants? Is the grass being mowed? If so there is not a chance of any wildflowers becoming established. The constant mowing means that a flower seedling does not have a chance. Bees, of all kinds, do not benefit from grass.

The bees may be lucky in these times of budget cuts. Constant mowing of grassy medians and roadsides may have been curtailed thus allowing some “weeds” to appear. These plants may well be bee plants. Some may be blooming now with more to appear over the seasons.

Ramps and overpass areas on Interstate highways frequently have some landscaping. The evergreens planted there will not contribute to the bees’ forage. However some flowering shrubs may have been planted. Perhaps the Department of Transportation could supply information on the identity of
those flowering plants, not only on Interstates but also on other highways.

Sometimes a large area along a highway will be planted but with only one kind of flowering plant and it may not even be one useful to bees. It would be interesting to know why a particular flowering plant was chosen. Pretty colors, cheap seeds, easy to plant?

You may pass by areas covered with kudzu. This obnoxious vine blooms but the foliage hides the small flowers. This vine blooms in late summer, normally a dearth time for bee plants. Kudzu does provide bees with nectar and some beekeepers actually can have a honey harvest from it. So as much as we dislike kudzu, it is a bee plant and is providing our bees with nectar at a time when few other bee plants are blooming.

If you traveled through other states this summer you may have noticed blooming plants on those roads. The Departments of Transportation in some states have been approached by beekeepers who have suggested various bee-friendly plants for highway plantings. As our cities grow and expand into suburbia and then into farmland, bee habitat and forage is disappearing into shopping malls, buildings and more concrete and asphalt.

Beekeepers, united as local associations, can take action in encouraging highway plantings to be more bee-friendly. Although some worry that passing vehicles collide with and kill bees this does not seem to be the case. Bees of all kinds would benefit from roadside bee-friendly flowers!

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
SOME RECENT THINGS I HAVE LEARNED THAT I
WISH WEREN’T TRUE

by Dr. John T. Ambrose

In recent years the NCSBA has been very proactive and effective in encouraging the sale of honey that is properly labeled. This labeling includes the elimination of adulterated honey from the NC marketplace and more emphasis on ensuring that floral source labels (such as Sourwood) are truthful. However, during that time we have also learned about some practices and regulations that are, to say the least, questionable. Let’s take a look at several of these problem areas and one bright spot.

1. Federal Definition of Honey:
   Among the roles of the US Food and Drug Administration are to protect food safety and to ensure proper food labeling. So the FDA does require that most processed foods have nutritional labels and this includes sellers of large amounts of honey.

   a. What the FDA doesn’t have is a definition or a standard for honey even though almost every other developed country in the world has one. Actually, I knew this for about 40 years but it is still true. That is one of the reasons that the NCSBA developed a standard/definition for NC honey three years ago, but more can be done.

   b. There is legislation in the US Senate dealing with the US Customs Bureau that could have some impact on honey. Among other things the bill recommends that the FDA go ahead and develop a standard or definition for honey. The NCSBA has endorsed this proposed legislation and you can contact your US Senator or Representative and ask them to support Senate Bill #662.

2. Country of Origin Labeling on Foods Such as Honey: There are federal requirements that most food imports into the US from other countries carry Country of Origin information. For example, cookies from Mexico would have Mexico as the Country of Origin. Foods from
multiple countries would have the countries listed in descending order of amount from the countries such as honey might have the following information: “A Product of Brazil, China, and the United States”. But wait, we don’t see much of our imported honey listed this way because for honey the use of the labeling is up to the company selling the product in the US. Most food products are required to show country of origin if the product is not entirely from the US, but honey is exempted. I wonder why?

3. **Use of the Word “Local” by Retail Outlets**: Have you noticed that many grocery stores and other vendors now have a section or sections of the store where they sell “Local” products? The concept of buying local products is an idea that most people would agree is good, but what does “Local” really mean? I am sure that we all have a generic idea that local means within some relatively short distance of the vendor but let’s take a look at some of the definitions that I received when I asked the question at several grocery stores in the Raleigh area. I suggest that you also question what “Local” means when you see the term being used.

   a. Local means the product was purchased from someone in the local area. The source of the product is uncertain.

   b. The product was produced within a certain area or “time from the vendor”. Several vendors used 600 miles as the distance which may or may not match your preconceived ideal of local. Some vendors didn’t mention distance but rather “time from the vendor”. An example of this is that if you could reach the source of the production in about 10 hours then it was local. This means that driving at 60 miles an hour that local now becomes a distance of 600 miles, and it would be even greater if the product were flown to the vendor.

4. **Truth in Labeling of Honey Sold in NC**: We have found a number of instances where honey was being sold in NC and the product was mislabeled. The good news is that none of the honey was adulterated (mixed with corn syrup, sugar, etc.). The bad news is that we did find a lot of honey that was mislabeled as to floral source (see the NCSBA website for information on the NCSBA Honey Standard and mislabeled honey). But, the best news is that none of the mislabeled honey was being sold by NC beekeepers. The mislabeled honey was and is being sold by honey packers or their vendors and, with one minor exception, all of the packers were from out of state. The NCSBA Honey Board is working with the NC Department of Agriculture to stop the sale of mislabeled honey.

This article does present us with some problems but every beekeeper and everyone interested in the welfare of honey bees and beekeeping can do (See something, page 12)
(something, continued from page 11) something. Here are some suggestions.

1. Become a member of the NCSBA's “Certified Honey Program”. As a member of this program you receive labels to use on your honey containers that guarantee your label is accurate as to the honey being pure, as well as being properly labeled as to floral source and if it is NC honey.

2. Contact your US Senators and Representatives and ask them to support Senate Bill #662 which recommends that the US Food and Drug Agency develop a standard (definition) for honey at the national level.

3. Ask vendors about their use of the word “Local”.

4. Encourage people you know to buy honey from NC beekeepers if they want a “local” product that is properly labeled.

May All Yours Supers Be Full,
John T. Ambrose

*Congratualtions to Dr. John T. Ambrose and Charles Heatherly, named Persons of the Year, for their work as co-chairs of the North Carolina Honey Board and for their work establishing the Certified Honey Label program in North Carolina, which highlights the excellence of honey produced by members of the North Carolina Beekeepers Association. Presentation was by J. D. Foust, Chair of the Awards Committee, (left) to Dr. Ambrose, (center) and Mr. Heatherly, (right). Photo by Kimberly Underhill*
The Crystal Coast Beekeepers received a $700 grant from the NCSBA combined with the $300 award for 2011-2012 GAP Chapter of the Year. The CCBA Club decided to use the money for honey extracting equipment, videos and literature. There is a demand for use of the extracting equipment in our club. Buying this equipment, for individual use, can be an expense some people can’t or do not want to spend at one time for extracting. It is also a reason some people will not start beekeeping. We want to attract anyone with the desire to keep bees, to do so without a financial burden at the beginning of beekeeping.

Thanks to a CCBA member, we have the extracting, demonstrating and lecturing equipment in a central location which can be accessed easily.

We have safeguards to avoid the transfer of honeybee diseases because of the use by different people. We also have a mentoring program to help others with any aspect of beekeeping.

We would like to thank everyone who worked hard to achieve the GAP Award. Also, we thank the NCSBA and GAP Committee for their decision to give us and other clubs a monetary contribution to help others in their quest to help the process of pollination, the increase of a honeybee population and also the production of a healthy and treasured food product.

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

Mark McCarter, from Stanley County, Martha Ramsey from Coastal Plains Beekeepers, Mack Jones from Neuse Regional Beekeepers and Janet Peterson from Buncombe County are the GAP committee this year that poured over the notebook entries. What we especially like to see is a strong organization of membership who work together like honeybees in a hive; No one or two bees doing all the work! We like to see field days and bee schools with an active mentoring program. Making presentations to community groups and winning ribbons in the State Fair or other community events is a bonus. And nowadays, having a website is a smart way to go.

**Past Winners**

Last year, there was a three-way tie in Golden Achievement. They met the challenge of using $700 worth of grant money along with their $300 award to further beekeeping in their county.

Crystal Coast Beekeepers Association bought extraction equipment for loan to members.

Chatham County Beekeepers spent the money on a portable PA system that they can use for field days, demonstrations and lectures for school groups and events.

Orange County Beekeepers told how they are sponsoring two 4H students, providing them with hives, training and support throughout the year with their mission to encourage more young people to take up beekeeping.

Plus this year we began something new and Orange County met this challenge, too. We offered a $150 stipend if any winning chapter would encourage and mentor another chapter to join the Golden Achievement program. That’s what they did with Person County, giving them encouragement to turn in a notebook of their beekeeping events.

**Chapter of the Year**

Both Franklin County Beekeepers and Person County Beekeepers have met the threshold points for being a Golden Achievement Chapter and received a NCSBA gift of $300.

Franklin County exceeded the standards in Community Service and Outreach with 34 presentations and 20 ribbons in the NC State Fair.

Person County was chosen as our Chapter of the Year and can apply for an additional $700 for a project. This chapter is new but they have really got it together with list serve communication, a calendar of speakers on the website, a cool logo, over 25 presentations...
and even a FaceBook page thus accumulating over 2600 points.

**Your Chapter May Need this Pep Talk**

PCBA member Todd Walker emphasized the importance of completing the GAP application “just to see where you’re at in what you do for your club members and the surrounding community.”

PCBA Vice President, Inge Kautzmann, said, “As a small club I really didn’t know if we had a shot at GAP or not. It wasn’t until we starting filling out the application that we realized how many things we had accomplished in the past year.

We make an effort to document every activity the club is involved in. We post these activities with photos to our website which gives a great historical accounting of our yearly activities. It makes it easy to pull together information about the club and I think it’s one of the reasons we did so well with our GAP application.

I would encourage all clubs, even if they think they don’t have a chance at winning GAP, to complete the application on a yearly basis. It does so much in revealing the truth of what you do for your club members and surrounding communities. Whether PCBA had won Chapter of the Year or not, completing the GAP application gave us something to be proud of.”

“We also put a shout out to Brushy Mountain Bee Farm, through our face book page thanking them for the gift certificates the club received.”

**CCBA Excited About New Equipment**

By Pat Weisbrodt, President

A new portable PA system was purchased using the grant money awarded to the Chatham County Beekeepers Association by the NCSBA for the 2012 Golden Achievement Award. The equipment was used at the July monthly meeting to show members how easy it is to operate and the quality of such a small unit. The system runs on batteries or electricity. It can easily be set up on the stand or carried in a small shoulder bag. It comes with a hands-free headset and a regular microphone. All members will have access to the equipment for field days, special events, classroom lectures and workshops.

The CCBA maintains three hives in the organic garden at the Pittsboro campus of the Central Carolina Community College. These hives are teaching tools for all CCBA members and anybody interested in the honey bee. There are two official field days with a state inspector or master beekeeper in the spring and fall, the Farm Tour event, and regular inspections by the committee members. The crowds can get quite large and the PA system will allow everybody to better hear what is being found in the hives.

CCBA will be able to better serve the community utilizing this new equipment thanks to NCSBA.
There are several videos about Top-bar hives coming to the NCSBA Library. Those videos are in Raleigh getting their mandatory library code numbers from the state and will soon be added to our NCSBA Collection in the Erwin Library at Wayne Community College in Goldsboro. Be the first in your chapter to “check them out”! The link to the bibliography for the library offerings is:


HOW to check materials out of the library is at the bottom of page 1 in the Audiovisual paragraph. The Audiovisual (DVD) LISTINGS start in the middle of page 10 (this number floats as we get more materials in the collection).

If you have any suggestions for DVDs, email me- Bob Kemper, Librarian-4kemper@bellsouth.net.

Congratulations to Person County Beekeepers, 2012-2013 Chapter of the Year!

( photo by Michael Todd Walker)
TELLING THE BEES

Randall Hunter Ray

Randall Hunter Ray, 57, of Elkin, NC, passed May 10, 2013, following a brief illness. He is survived by his daughters, Jessica Ashley Ray of Knoxville, TN, and Heather Elizabeth (Libby) Gale Ray of Asheville, NC, and brothers William Ernest Ray of Santa Clara, CA, and David Winston Ray of Archdale, NC. Randall was born in Cincinnati, OH, but spent his childhood and most of his adult life in North Carolina, the ancestral home of the Ray-Hurt family dating back to the eighteenth century. From his young adulthood at the Outer Banks, where he established himself as a master carpenter, to his years in Asheville as a kitchen designer, Randall expanded his craftsmanship and made lasting friendships with people from many walks of life, including other artists and craftsmen, teachers, health professionals, and community elders. His interests included genealogy, viticulture, beekeeping, and environmental conservation. Such was his dedication that the Overmountain Victory Trails Association of Wilkes/Surry has named its school program in his honor. Randall was an active member in the Surry County Beekeepers Association.

Richard Melvin Boyd

Mr. Richard Melvin Boyd, age 74, passed away Saturday, March 23, 2013 at Hugh Chatham Memorial Hospital. Mr. Boyd was born August 3, 1938 in Wilkes County to Henry Clay and Mozelle Foard Boyd.

Mr. Boyd was a lifelong supporter of the Democratic Party. He was a beekeeper and loved making honey. He was a member of the Surry County Beekeepers Association. He was also an avid golfer.

In addition to his parents he was preceded in death by a nephew, Mark Southard.

Survivors include: his sons, Richard M. Boyd, Jr. of Kernersville and Stephen F. Boyd of Kernersville; daughters, Laura Boyd Smidt and husband Jeffrey of South Riding, VA and Rebecca Boyd Compton and husband Paul of South Ridge, VA; sister, Dolores Southard and husband Billy Jack of Elkin; nephew, Gregg Southard and wife Liza of Burlington and grandchildren, James Smidt and Matthew Smidt.
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WHY TREAT FOR VARROA?

by Buddy Marterre

Why Treat for Varroa?

Well, there are good reasons, but they might not be what you think. If you thought:

“because if I don’t I will lose all my bees,” or

“so I can have 100% overwinter survival,” or

“the Varroa mites are worse than the treatment effects on the colony,” then think again.

Varroa mites are a serious threat to our honey bees and treatments do increase a colony’s chance of survival, but not as much as you might think. And treatments certainly neither guarantee your colony’s survival nor prevent overwinter loss. Furthermore, treatments do come at a serious cost to both your colony’s health and your budget. And it is my belief that many beekeepers treat out of fear, which is not a good reason.

Be a Good Doctor

Many of you know that I’m a doctor when I’m not beekeeping. When you treat your honey bee colony with anything, YOU are your bees’ doctor (or perhaps Veterinarian). So imagine for me if you will, what it would be like to go to your doctor with a lethal illness like cancer (not too very different from Varroa mites in a colony of bees). Do you expect 100% cure from chemotherapy? Do you expect no side effects? What does your doctor tell you? Probably something about marginal benefit and risk. So what’s that, you say? Marginal benefit is the amount of benefit you receive over doing nothing. In other words, if you have a 70% chance of survival with no treatment, and an 80% chance of survival with chemotherapy, the marginal benefit (of chemotherapy) is 10%. And then there are the risks of treatment. Let’s not ignore those. We’ll take those up first:

ALL Varroa treatments are bad for honey bees

All miticides used inside bee hives, whether natural or what is commonly called “soft” treatments (organic acids and essential oils) and hard chemical treatments (like coumaphos and fluvalinate), are lipophilic. That means they like fats – not water. So they are incorporated into beeswax. And this beeswax is where your honey bees rear their brood! How many of you would put no-pest strips in your baby’s or grand
baby’s bassinet? Would you spray a selected group of your toddler’s cribs with pesticides? Or all of them? As crazy as that seems, a human baby will do a lot better with insecticide-exposure than an insect (bee) will do with miticide-exposure. Because mites and insects are a lot more alike than mammals and insects.

Of course you’ve heard that the hard chemicals are bad and that many Varroa mite populations have become resistant to them [1-6], but even natural or soft treatments have deleterious effects on a honey bee colony. Formic acid has been shown to reduce adult drone survival, worker longevity, and brood survival [7-9]. Thymol induces brood removal and decreases sperm viability [10,11]. Organic acids and essential oils also have strong odors and really disrupt honey bee colonies during (and probably after) treatments.

Treatments select for weaker, less-resistant bees, and for meaner, more-virulent mites

You’ve probably heard about the first part of that statement so in the interest of time and space I’ll skip it. But what about the second part? Do treatments really select for meaner mites? Yes they do. As seen in the following graph, Fries et al showed that no chemical treatment facilitates the development of less-virulent (nicer) mites, or at least mites whose population growth was much slower than those mites that were exposed to treatments [8]:

![Figure 1. Average mite population size (log10-transformed) over the season, in Bond (N = 12) and Control queen colonies (N = 15). The differ-](image)

They compared control colonies (which received treatments) to what they called Bond colonies (literally named after the James Bond movie “Live and Let Die”), but rather than look at the bees, they looked at the mites. And the scale on the Y-axis in the diagram (of mite population growth) is logarithmic. That means the population expansion is not actually a straight line; it’s exponential! As you can see, Bond colony’s mite populations went up much slower than the control colony’s.

In another study, Varroa mites have been shown to be more virulent (meaner) in managed colonies (experiencing treatments) than in feral survivor colonies that live in trees (with no treatments, obviously) [12]. Also, within a population of mites in a colony (which is what you have – a population of mites), individual mites that are resistant to treatments are selected by those treatments because drug exposure favors their survival (and subsequent egg laying).
over the non-resistant ones (which die and can’t reproduce).

The only way we’re going to help establish a biological equilibrium between our host honey bees and this new foreign parasite, is to let the bees do the fighting! Now, on to how well the treatments work:

**Treatments don’t work near as well as you might think**

First I will quote my own cumulative over-winter survivals over the last 9 years (I freely admit that this is all non-randomized anecdotal data). When based on whether I had the philosophy of selectively treating (my first four years) or intending not to treat any colony (my last five years), I had 73% overall survival, 89% survival with intention to selectively treat (14/27 colonies were actually treated), and 79% survival with an intention not to treat (no treatments, but pollen or a pollen substitute was used in the fall). My raw data (across 9 winters) shows that 12 of the 14 colonies that I treated survived (86 %), whereas 55/77 (71%) untreated colonies survived, regardless of my intent. My experience mirrors the Bee Informed Partnership respondents (which accounts for approximately 20% of the beekeepers in America). They self-reported a 21% mortality last (2011-2012) winter, and the previous five winter’s mortalities ranging from 29% - 36%. Thus over-winter survival seems to be about 70%.

The full Bee Informed reports are available for the 2010-2011 winter [13]. I strongly suggest you look at them. And based on actual Varroa treatment, mortality was 29.5% when any Varroa product was used and 36.7% when no product was used. When based on treatment philosophy: 3,590 colonies were managed with a no treatment philosophy and had a 33.6% mortality, whereas 92,919 were managed with a mostly natural product treatment philosophy and had a 33.4% mortality, and in 171,594 when any treatment was used a 35.7% mortality was experienced.

Thus, at best, there is a 7 – 15% marginal benefit to either treating or intending to selectively treat, and at worst, there is no benefit at all! Remember, the marginal benefit is the percentage of improved survival – so a survival improvement from 70% to 80% would equal a 10% marginal benefit. And that’s all you get when you treat for Varroa.

Unfortunately this is all the field data we have on Varroa treatments. Because unlike drugs that your doctor prescribes you, these drugs that you dispense into your honey bee colonies have never been tested for efficacy in a rigorous randomized control trial. No science has been done comparing treatment to no
treatment over at least a year of similar colonies in the same or similar bee yards beginning with relatively chemical-free beeswax.

Another thing I gleaned from the Bee Informed data is that the vast majority of beekeepers in this country are treating. But I’ll bet they don’t know why...

References


About the author: Dr. Buddy is a Master Beekeeper with both the North Carolina State Beekeepers Association and the Eastern Apiculture Society. He currently owns 6 hives but has had as many as 16. He is a co-author of Certified Naturally Grown’s Apiary Standards and serves on CNG’s Apiary Advisory Council. He has taught bee school to over 500 students in Forsyth County Beekeeping Association since developing its curriculum in 2004. He enjoys keeping turtles and chickens, gardening, woodworking, nature photography, biking, and operating on patients with cancer when he’s not with his bees.
NCSB 2013 SUMMER HONEY CONTEST WINNERS

by Bill Smith and Joe Smith

22 Members entered 46 items in the 2013 honey competition.

Best of Show Winner
Alisa Green  $25.00 Prize winner

SM-1 Comb for Cutting
1st Place-Phil Barfield, 2nd Place David Bridger, 3rd Place Alisa Green

SM-8 Jar Amber Chunk Honey
1st Place-Phil Barfield, 2nd Place RV Gillespie

SM-10 Jar Light Extracted Honey
1st Place-Teresa Green, 2nd Place-Alisa Green, 3rd Place-Larry Green

SM-11 Jar Amber Extracted Honey
1st Place-Mellie Swaney, 2nd Place-Donna Wallace, 3rd Place-Phil Barfield

SM-12 Jar Extracted Dark Liquid
1st Place-Alisa Green, 2nd Place Larry Green, 3rd Place Chris Mendenhall

SM-13 Jar Creamed Honey
1st Place Garrett Moore, 2nd Place Brad Shaw, 3rd Place RV Gillespie

SM-14 Bees Wax Block
1st Place Alisa Green, 2nd Place-Mellie Swaney, 3rd Place Alan Stewart

SM-15 Pure Bees Wax Products
1st Place-David Bridges

SM-15 Pure Bees Wax Products Novelty Items
1st Place-Monica Warren

SM-16 Gift Basket with Bee Products
1st Place Monica Warren

SM-17 Dry Mead Wine
1st Place RV Gillespie

SM-19 Sweet Mead Wine
1st Place RV Gillespie

SM-20 Black/White or Color Framed Photograph
1st Place-Elizabeth Barfield, 2nd Place-Cheryl Newbold, 3rd Place-Mellie Swaney
COOKING IT RIGHT WITH HONEY

by Jeanne Price

September is National Honey Month!

September is National Honey Month. Why September? Although September does not provide a good honey harvest for most of North Carolina, much of the U.S. honey is harvested during this time in other states.

Here are 3 honey recipes: one for a barbecued chicken, one for lip balm and one for an energy bar.

**Honey Barbecue Chicken**

1 lb. chicken drumsticks
1/2 cup ketchup
1/2 cup honey
1/4 cup vegetable oil
2 Tablespoons soy sauce
2 teaspoons lemon juice
1/4 teaspoon crushed peppercorns
1/4 teaspoon hot chili sauce

Salt, to taste

Place chicken in a large shallow dish. Add ketchup, honey, soy sauce, lemon juice, and vegetable oil, along with pepper, chili sauce, and salt. Cover the dish and let it stand for about 1 hour in the refrigerator. Prepare the grill, then grill until cooked through.

**Honey Energy Bar**

(makes 36 servings)

2/3 cup honey
3/4 cup chunky peanut butter

4 cups granola mix

In 4-cup microwave-safe container cook honey at HIGH until honey boils (1 or 2 minutes). Stir in peanut butter; mix until thoroughly blended. Place granola in large bowl. Pour honey mixture over granola and combine thoroughly. Press firmly into 13x9x2-inch baking pan. Let stand until firm. Cut into bars. Makes 36 bars.

**Honey Kissed Lip Balm**

1 cup sweet almond oil
1/2 cup beeswax
2 Tablespoons honey

Place almond oil and beeswax in a microwave-safe bowl. Microwave on high for 1 minute or until mixture melts. Whisk honey into beeswax mixture; stir well. Set aside to cool completely. When cool, pour into small containers with lids. Apply to lips as a moisturizer or on top of lipstick for extra shine. Makes about 1-1/2 cups. *Sweet almond oil can be found at natural food stores.*
Most members of our state association are like me, a hobby beekeeper. I am still at the level that I can just break away and visit my girls just for fun. Yes, at times it can be hectic and yes, even though I am a hobbyist there is some valuable cash coming in, enough for me and my wife to goof off by paying for a vacation trip, etc.

Working with the honey bee is a pure delight and there are, as everyone reading this knows, many things to learn, relearn and wonder about. Thanks to the internet and by being inspired by honey bees to check into other topics, I have been amazed at the other bits of info regarding pollinators I have come across. Indeed, I have begun to appreciate not just honey bees but all of our pollinators.

For example it is common knowledge that several species of bumble bees work squash and pumpkin blooms extensively and that honey bees, even though they do work the blooms are not rented by even some of the larger acreage producers.

I thought I would check on this to verify my knowledge of squash and pumpkin pollination. Well, guess what? There are bees called squash bees and they have become established as squash and pumpkins have become cultivated outside of the normal ranges that the native Americans used to grow these crops.

Furthermore, even some of the largest plantings of these crops are supported by a hefty background pollinator population of the previously non-resident squash bee. Another thing very fascinating about squash bees is that they are dependent on squash or pumpkin pollen to reproduce. They can however visit other flowers for nectar. This makes them oligoleges. How’s that for a new word? Upon learning about squash bees the next morning I went out to my garden and sure enough, there were many of these bees along with the bumblebees working the blooms.

A very common squash bee is Peponapis pruinosa and I am sure that is what I saw in my garden. With a quick look you might mistake it for a honey bee since its size is very much the same. However it has a nice pointed abdomen and several other features that distinguish it.

Squash bees are solitary bees like many of our bumble bees and other pollinators. However they make their nests in general areas together. I have seen other solitary bees do this and while working as an Agricultural Extension agent had calls from concerned homeowners who noticed these areas.

My usual way to talk the homeowners into not spraying to kill the bees was to actually grab one and show that they have very little if any tendency to sting. Also I explained that as solitary bees, their presence was temporary. Farmers or anyone who benefits from pollinators like these can maintain areas called bee pastures. Details on how to start and maintain them are available.

We have opposites of the oligoleges, plant species that require a single species of insect
called obligate pollinators. Recently I have been working with Dr. Jeanine Davis at the Mountain Horticultural Crops Research Station near Fletcher with a new and special use crop, our native species of passion fruit. Some of us country folks remember this plant and call it maypop. If allowed to mature the fruit have the identical taste of the more familiar tropical passion fruit. This plant has an obligate pollinator; want to guess what it is? Well all of us at times fuss about this insect, the carpenter bee.

Being a beekeeper also makes you learn about yourself. I lost more colonies than I should have last year and early this year. In the beekeeper atmosphere we are too prone to blame others for our bad luck. Well I am proud to say that even though I am ashamed to have lost so many colonies that most of my losses were my own fault. I have this character trait that if I have been lucky in the past then, I believe it will happen again. I knew that going into the fall that many of my colonies did not have much if any brood.

“So what,” I said to myself, I got by OK in the past. What I should have been doing was to grab the billfold, buy sugar or corn syrup and feed a thin mixture to stimulate brood production. Beekeepers I know who did this came out great and had only the normal rate of colony loss. You better believe I will sample and feed if necessary this year!

Thank you bees for the lesson! Thank you bees for being the stimulant to open those doors so I learn so many interesting things, even about myself.
### 2013 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

The inspectors’ report forms for these apiaries are public records and are on file at the Beneficial Insect Lab, 950 East Chatham Street, Cary, NC 27511, (919) 233-8214.

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<td>NC</td>
<td>(336) 788-4554</td>
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<td>Timothy A Frye</td>
<td>7141 Richland Church Rd</td>
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<td>(336) 549-7358</td>
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<td>Todd Eury</td>
<td>1753 Liberty Ridge Rd.</td>
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<td>(704) 791-3015</td>
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<td>Tony Parker</td>
<td>15913 Sam Potts Hwy.</td>
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<td>(910) 655-0741</td>
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<td>Triad Bee Supply</td>
<td>4062 Evergreen Dr.</td>
<td>Trinity</td>
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<td>(336) 475-5137</td>
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<td>Triple J Farms</td>
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<td>(336) 492-7564</td>
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<td>VetHealth Concepts inc.</td>
<td>P.O. Box 102</td>
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<td>(910) 330-0481</td>
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<td>Vince Applebee</td>
<td>24300 NC Hwy # 8</td>
<td>Denton</td>
<td>NC</td>
<td>(336) 859-3895</td>
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<td>Wagram Apiaries</td>
<td>24560 McGill St.</td>
<td>Wagram</td>
<td>NC</td>
<td>(910) 369-4557</td>
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<td>Wayne Hansen</td>
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<td>(704) 536-4805</td>
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<td>Wayne Hare</td>
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<td>Durham</td>
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<td>(910) 730-0595</td>
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<td>Wayne Hill</td>
<td>3343 Rosebud Rd</td>
<td>Walnut Cove</td>
<td>NC</td>
<td>(336) 703-8599</td>
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<td>Wild Mountain Apiaries</td>
<td>875 Will Arrington Road</td>
<td>Marshall</td>
<td>NC</td>
<td>(828) 689-4095</td>
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<td>William Trivette</td>
<td>10500 McFarland Rd.</td>
<td>Laurel Hill</td>
<td>NC</td>
<td>(910) 462-2493</td>
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The U.S. Small Business Administration (SBA) has named the owners of Brushy Mountain Bee Farm in Moravian Falls the North Carolina Small Business Persons of the Year for 2013. Steve Forrest, CEO, Sandy Forrest, Secretary/Treasurer, and Shane Gebauer, Chief Operating Officer were nominated for the award by Kevin McConnaghy, Assistant Regional Director of the North Carolina Small Business & Technology Development Center (SBTDC) at Appalachian State University.

Brushy Mountain Bee Farm is one of the nation’s largest manufacturers and retailers of hobby beekeeping, candle making and soap making supplies.

“We are truly honored to win this award,” said Shane Gebauer. “None of this would be possible without the help and guidance we received from outside organizations in North Carolina like the SBTDC. They helped us improve internal processes, increase efficiency and our profitability.”

Small Business Person of the Year winners from 50 states, the District of Columbia, Puerto Rico and Guam will converge on Washington, D.C. during the annual celebration of National Small Business Week. One of them will be selected as National Small Business Person of the Year. 2013 National Small Business Week will be observed June 17-21.

The criteria for the award include: Staying power – a substantiated history as an established business, growth in number of employees, innovativeness of product/service offered and contributions to community-oriented projects.

Steve and Sandy turned their passion into a business. The company has grown from a...
two person operation in 1977 to over 70 employees. They currently carry an inventory of over 1,000 supply items for the beekeeping enthusiast. Hives, tools, medications, jars, and protective clothing are just a few of their many products. From its operational sites in North Carolina and Pennsylvania, Brushy Mountain Bee Farm distributes products to both national and international markets. A new production facility opened in Wilkesboro in 2013.

Steve, Sandy and Shane have taken advantage of SBA-sponsored counseling which contributed to some of the bee farm’s “buzz.” Over the past two and half years, SBTDC has supported their efforts. This relationship has produced extraordinary results. Sales, margins, productivity and employment numbers have all improved since collaborating with the SBTDC.

The SBTDC helped them with inventory management systems and warehouse layout, office operations, and evaluating the warehousing systems needed to reduce the time from order to delivery. SBTDC support has since expanded to financial analysis, strategic organization analysis, tactical and strategic planning, import/export training, and web analysis. The business model jointly developed and now in place has strengthened Brush Mountain Bee Farm’s confidence and financial resources. For more information contact Shane Gebauer at shane@brushymountainbeefarm.com or 800-233-7929.

From left, Shane Gebauer, Steve Forrest and Sandy Forrest receive NC Small Business Persons of the year from the United States Small Business Association.
Spring Bank Bee Farm
298 Spring Bank Road, Goldsboro, NC 27534
Rick and Colin Coor

We produce Italian queens from April until September
Package bees available in March, April and May
This year Orange County Beekeepers Association developed a relationship with the 4H in Orange County. Our original goal was to sponsor two 4H students, however thanks to both the GAP grant and donations we received, we were able to sponsor four students. Two students were in the same family so we made the decision to limit the sponsorship to two hives per family. We provided a total of six hives and necessary equipment. Each family received one nuc and one package as well as training and support in the form mentoring and a scholarship for
OCBA’s ten-week bee school.

The students were also encouraged to attend club field days and other events where they could interact with and learn from the members. Many of them took advantage of these opportunities and we consider each of them active and participating members of OCBA.

Our 4H participates have also been involved in many community and club related activities including being invited to share their beekeeping experiences at a Co-Op-A-Fair event as well as being interviewed on air for
Working with 4H students is a great way for our club to encourage more young people to take up beekeeping. We plan on continuing our interactions with 4H both in support of our past students and those we work with in the future.

Additionally, we were able to install two demo hives at our meeting location. Another student and her mother are managing these hives. Thanks to the generosity of the GAP program and our members, this year we were able to help five youths begin their journey to becoming beekeepers.
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

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