



# Bee Line

[www.cherokeebeeclub.com](http://www.cherokeebeeclub.com)

July/August 2006

## **The Presidents' Corner** *By Jim Driggers*

The first annual club picnic was a great success! I think a great time was had by all. We harvested a little honey, newbees had an opportunity to try their hand at extracting and best of all we filled ourselves with the delicious dishes brought by club members. I want to thank all that helped but want to give a special thank you to my Queen Bee, Sharon. All the decorations, setups and organization were her doing, not mine; so let's give her a great big "Atta Girl" for that. We tried to keep the picnic organized such that we didn't spend the entire time doing bee stuff for the benefit of family members not interested.

This year's honey crop was ok to fair. Some of my colonies produced quite a lot while some just hung on. (Aggressive splitting would not have anything to do with that would it?) Also, the UGA experimental colonies didn't produce much due to requeening issues. I was late getting queens and taking into consideration that you lose at least a week or more brood production during requeening, they faired only so-so. I finished hauling 48 colonies to the mountains to join my others for the Sourwood flow. I'm crossing my fingers for a successful year up there and I am hopeful that the move is worth it.

Now is the time that the colonies get ravaged by increasing mite (and beetle) populations. The mite populations usually peak this time of year and if you are not trying to get Sourwood honey, now is a good time to treat. Monitor your mite populations using any of several counting methods such as ether roll, sugar shake, or sticky board. If populations are near threshold, treat with a variety of methods. There is the old standard Apistan strip, but many mite populations are resistant. Then there is the Checkmite strip (which I hate) which has shown some resistance as well. My favorite is Apilife Var

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or Apigard. Both are thymol treatments made up of natural essential oils, are easy to use and effective. Also there are other treatments such as sucroicide, sugar shake, and Formic Acid. Sucroicide and the sugar shake methods are labor intensive, but for someone with a few colonies, it's not so bad. It's hard for me with 90 colonies however. I would not recommend Formic Acid however, because the label calls for the treatment to be applied when daytime highs are below 85 degrees! This presents a problem for us in that when our mite populations are highest, the daytime temps are well above 85. Save that one for a final fall treatment or spring treatment if required. With any treatment, I cannot over emphasize No Consumable Honey Supers are on the Colony. Yes, that means pull your honey. If it is not quite ready or you want to not contaminate the combs, store it in the garage or better yet, the freezer to prevent unwanted critters like wax moths and hive beetles from taking over. Also, Please, Please Follow Label Directions and avoid home remedies. This is how the mites develop resistance. We've only got a few treatments left and registrations of new treatments are almost impossible these days.

At the end of this month (July 31-Aug 4), The Eastern Apicultural Society (EAS) is holding its annual meeting at Young Harris College. This is like the super bowl of bee meetings aimed at the hobbyist/sideliner. This is the first year they have ever traveled this far south (bunch of Yankees, you know). Anyway, here you will be able to see probably the largest mix of speakers you will find. The Conference starts Wed, Aug 2, but there is a short course on Monday July 31 and Tuesday Aug 1. There are two tracks, beginner and experienced. There are nightly activities planned such as a low country boil, pig roast, and southern gala where you can dress in your finest southern "attire". For more information, visit their website: [www.easternapiculture.org](http://www.easternapiculture.org). Looking forward to seeing you there!

## 2006 Calendar of CBC Meetings

July 20	Randy Tudor & Laney Cagle – Wax rendering and candle making. Discussion on medications.
August 17	Keith Delaplane - Africanized Bees
September 21	Robert Brewer - Fall Preparations
October 19	Billy Engle - A Lifetime of Bees
*November 17*	Holiday Dinner
*December*	No Meeting - Happy Holidays!

Regular meetings held on the 3<sup>rd</sup> Thursday of each month at 7:00 PM in the Jury Assembly Room of the Cherokee County Justice Ctr in Canton, except those noted with \*\*.

### ***VOLUNTEERS NEEDED***

We need to form several committees to plan and complete several items ahead of us for the remainder of the year:

Fair Committee  
Nominating Committee  
Holiday Dinner Committee  
Audit Committee

We need to form these committees at the next meeting so please don't be bashful, help out. Your help is greatly appreciated. Also, if you wish to become an officer for next year, don't hesitate to let me or someone on the nominating committee know.

Thanks ! Jim Driggers

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## *Quote of the Month:*

### **High Summer**

**I am a little Italian Bee,  
I am Queen of a Colony,  
And I have no parents to bother my life,  
I have no Husband to call me Wife.  
I have no taxes and no debts to pay.  
Living's high cost don't come my way,  
And I am as busy as busy can bee  
At superintending the colony.**

- **Mrs. J. M. Morgan. 1918**

### *Recipe Corner*



#### ***Meyers Lemon & Raspberry Cupcakes***

2 cups all-purpose flour      ½ tsp baking soda  
½ tsp baking powder      ½ tsp salt  
Zest & juice (1/4 cup) of one Meyer Lemon  
3/4 cup buttermilk      ½ cup butter, softened  
3/4 cup Honey      2 lrg eggs      ½ pint raspberries

Preheat oven to 350. Sift flour, soda, baking powder and salt; set aside. Combine lemon zest, juice and buttermilk; set aside. In a mixing bowl, cream butter until fluffy. Add honey; mix well. Add eggs, one at a time. Add half of dry ingredients to the butter mixture; mix on low until just combined. Gently fold in raspberries. Fill paper-lined muffin tins 2/3 full. Bake 18-22 mins. Remove to wire rack; cool. Frost with Honey Raspberry Whipped Cream. (Makes 12-14 cupcakes.)

#### ***Honey Raspberry Whipped Cream***

1 cup whipping cream  
1 Tbsp Honey  
2 Tbsp Raspberry Jam

In a mixing bowl, combine whipping cream, honey and jam. Beat until peaks form.

(Any mild flavored Honey may be used.)

# Minutes of 5-18-06 CBC Meeting

## Attendance

Total members in attendance were 19.

## Topic of Meeting

Tonight's meeting, "Thursday Night at the Forum", was hosted by BJ Weeks.

The Panel consisted of Worth Green, Randy Tudor, Debbie Eidson and Ryan Sarks.

The topic for the Forum, "Queens", was carefully chosen for this late Spring/early Summer meeting.

Some of the questions which were posed to the Panel were as follows:

- 1) When do you requeen?
- 2) What are complications you might encounter during requeening?
- 3) What are the telltale signs that a hive has swarmed?
- 4) When would you consider keeping a hive-raised queen?

Special thanks to our Panel and to BJ for participating in and organizing this fun meeting.

## Upcoming Events

Jim passed around a sign-up sheet for those who are planning on attending the Family Picnic in June. More information will follow as the date draws nearer. The picnic is scheduled for Saturday, June 17th (10 to 2) with a rain date of June 24th. We will be removing supers from Jim's hives and extracting honey. Family activities, such as badminton and horseshoes, are planned.

BJ made a motion to allocate \$250 towards the purchase of hamburgers, hotdogs and condiments. Motion passed.

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Montessori School on Bells Ferry Road has asked for a club member to make a honey bee presentation on June 16<sup>th</sup>. Trina Barron (and children) have volunteered. Anyone else interested in coming along is welcome.

## Business Meeting

### Treasurer's Report

Ryan reported that we currently have \$1,826.85 in the checking account.

### Secretary's Report

Trina Barron moved to approve the minutes from the April 20, 2006 meeting, which were printed in the last BeeLine. Motion approved.

### Old Business

None

### New Business

None

### Adjourn

Motion was made to adjourn. Motion was approved. Meeting adjourned.

## Interview with a Bee Keeper

**CBC Newsletter Interview Reporter, Trina Barron recently met with long standing CBC Member, Ruth Poole. Their discussion went as follows:**

**TB:** Ruth, how did you get started in beekeeping?

**RP:** Beekeeping has always been in my family. My father and grandfather both had bees here in Jasper. The hives were different then. My father made his own hives. They were boxes but didn't have frames like today. They had a wooden cross inside, where the bees built their comb. My grandfather's hives had drawers where you would pull the comb from. My great-grandfather used to bundle pine burrs (also known as pine cones) together and hang them around in the trees above his hives. For some reason the swarms would tend to go to these pine burrs. Then he could cut them down and dump them back into the hives.

About five years ago I was having trouble with the arthritis in my knee. I had read about BJ and his apitherapy in an article and went to him for some stings. I brought some bees home in a jar and they soon died. So then I would go to my garden and catch honey bees off of my flowers and sting myself with them. Not long after that my daughter-in-law, Heather and I decided to take BJ's class at Appalachian Tech, and we both started keeping bees.

**TB:** How many hives do you have?

**RP:** I have three hives. I have only lost one hive since I started keeping bees about five years ago. It was robbed from a swarm I had caught, and then it starved.

**TB:** How long have you been associated with CBC?

**RP:** Heather and I joined the club right away after taking the class. Heather served as an officer for the club for several years (very busy now with babies.....!).

**TB:** What other hobbies have you had in the past?

**RP:** I used to raise dairy goats. I kept them for the milk (I don't drink cow's milk). I also sold the kids and sold the milk. Of course, gardening has always been a passion of mine, and canning and freezing. (Ruth has about fifty blueberry bushes and usually sells them at the Jasper Farmer's Market.)

**TB:** What is the greatest benefit you receive from beekeeping?

**RP:** Aside from the honey, I enjoy everything about beekeeping. (Ruth lives amidst the promise (or would that be "hope"?) of sourwood at the foot of the Blue Ridge Mountains.) About the only thing I can't do with the hives anymore is to lift the heavy supers. (ME EITHER!)

I also enjoy the pollination that the bees provide to my garden. (She has noticed that the bees particularly enjoy the butterfly bush, butterfly weed, lady finger (also known as smart weed) with its long pink blooms, the yellow-centered zinnias and angel trumpets.)

**TB:** What's bee related events have you participated in?

**RP:** I have attended the club's bee school every year except for this year. I was still recovering from my hip replacement surgery which I had last fall so it was still tricky getting around.

**TB:** Is there anything else you want to share with our readers?

**RP:** (In her own words) "My grandbabies are the light of my life. Griffin is just over two and Fletcher just turned one."

Ruth Poole is a dear friend of the Cherokee Beekeepers Club. One of seven children, Ruth is a lifelong resident of Jasper. She lives with two of her four sons, Danny and Jerry, in the house that she and her husband built in 1960. Sons, Steve and Jason and their families, also live in the Jasper area. It is clear in talking to Ruth that family is the most treasured part of her world.

Thank you, Ruth, for allowing me (and George and Jack) to visit you, your beautiful gardens and your bees. It was a delightful day!

*Trina Barron*

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## *Health News*



### **Propolis May Enhance Antibacterial Therapy**

Dept. of Microbiological and Gynecological Sciences, University of Catania, Italy.

Propolis is produced by bees and is reported to have several pharmaceutical properties. Its antibacterial activity against strains causing upper respiratory tract infections is particularly important: propolis might be used as a therapeutic agent to prevent the bacterial infections that sometimes overlap viral infections. In this study the *in vitro* activity of both an alcoholic solution and a hydroglyceric extract of propolis, as well as its active principles, was tested against bacteria responsible for respiratory infections (*Streptococcus pneumoniae*, *Haemophilus influenzae*, *Haemophilus parainfluenzae*, *Moraxella catarrhalis* and *Streptococcus pyogenes*). We also evaluated the *in vitro* activity of a combination of propolis and its active principles and some beta-lactams, macrolides and fluoroquinolones.

Our results, though not demonstrating a clearly synergistic activity between antibiotics and propolis and its constituents, show the possibility of using natural preparations, due to their antimicrobial and anti-inflammatory properties, to enhance antibacterial therapy.

## *Notes from the Editor*

Again, Sharon Driggers out did herself with all the preparations for the First Annual Cherokee Bee Club Picnic!!! Thanks for all your hard work, Sharon. And she was the only person to get bee stung that day. Thanks to Jim, also, for our extracting lesson. This year is the first time for me to extract my own honey and the lesson was very timely!

Thanks to everyone who participated in the picnic. It was a great day! Let's continue it as an annual event.

Have you noticed that cupcakes are a big trend right now? (Just like when we were kids!) We were recently invited to an "Engagement Party" where cup cakes were served instead of a regular cake. That's why I chose cupcakes for the Recipe Corner. Here's what the *Honey Feast Newsletter* has to say about cupcakes, as well. Bon Appetit!!!

"The cupcake trend is taking over the baking industry. Bakery customers are demanding wedding cake-quality cupcakes to serve as individual portions, instead of cutting up pieces of a larger cake. The honey cupcakes featured (in this month's Honey Feast Newsletter) are the hottest flavor trends for the summer – citrus notes from Meyer lemons and exotic fruits such as mango and passion fruit. These recipes are perfect for those who are entertaining this summer, whether it's a wedding, baby or bridal showers, or a family gathering. Note- because these cupcakes and frostings use honey, the end result will be a more dense, moist and decadent final product than your average lighter, fluffier cupcake made from a cake mix."

If you have any articles you'd like to share, or if you would like to list anything for sale, please send them to me or call. Laney Cagle, [lane714@tds.net](mailto:lane714@tds.net), 770-893-2635

*\*The opinions expressed in articles in the BeeLine are of the writer & not necessarily of the CBC Membership\**

## **CBC Library**



Beekeeping - A Complete Owner's Manual	Queen Management
Beekeeping - A Practical Guide	Queen Rearing and Bee Breeding
Bees - Lectures By Rudolf Steiner	Setting Up a Package Swarm
Bees in America - How The Honey Bee Shaped a Nation	Small Scale Honey Harvesting
First Lessons in Beekeeping	The Candlemaker's Companion
Following The Bloom - Across America w/ Migratory Beekeepers	The Class Room
Honey - From Hive to Honeypot	The Healthy Taste of Honey
Honey Bee Pests, Predators, & Diseases	The Joys of Beekeeping
How Do Bees Make Honey	The Life and Times of the Honeybee
How to Keep Bees and Sell Honey	The Queen Must Die

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