



Bee Line

www.cherokeebeeclub.com

July/Aug 2011

The Presidents' Corner

by Mike Elliott

Whew – this past month has been busy! I am sure it is only a taste of what BJ Weeks goes through on a regular basis as a commercial beekeeper, but a large portion of my time has been spent taking honey supers off, extracting, bottling, selling honey at the Alpharetta Farmer's Market and moving hives up to the mountains to collect Sourwood honey - and this is supposed to be a fun hobby. The truth is I love it, but at times it *is work*.

On June 11th we held our summer field trip, hosted by Donny Thomas at the horse farm he manages, with about 84 Club members attending. Unfortunately I was out of town and could not attend. We want to extend a big thank you to Donny for allowing the Club to enjoy his fine facilities and to everyone else who made it a success.

The spring nectar flow is coming to an end here in the Alpharetta area and I have harvested all the local spring wildflower honey I am going to get this year. (I did notice today (June 26th) that the bees were still bringing in some pollen.) There may be a little sourwood and clover in your area, but for most it is about over or will be soon. Many of you have already begun harvesting the capped honey supers and others are thinking about it. For those of you who do not have your own extraction equipment, keep in mind that the Club has one that is available for a nominal rental fee. If you are interested, contact Hoyt Rodgers at (770)479-1731 to make arrangements.

With the nectar flow ending, we have what is called a summer dearth, which means there may be no food coming into the hive until the fall wild flower bloom. You will want to keep an eye on your hives to make sure that they don't starve during this time period. The queen is still laying and the brood can consume the stored food quickly. Hives under stress whether it be lack of food, queenlessness or mites can quickly be overtaken by the small hive beetles.



Continued....

The key to hive survival is to avoid the first two and try to minimize the third either through hygienic queens or treatment for mite control.

I occasionally get requests from people who sponsor various farmers' markets in the area to participate in their markets by selling honey. I am not interested in expanding beyond the Alpharetta Market, but if any of you now are at the point where you have more honey than your friends and family can use, and would like to go the next level with beekeeping, I would be glad offer some advise and to put you in touch with some of these people.

Looking ahead to our calendar, Robert Brewer who is Welch Honey Judge, and expert in mead (both making and tasting) will present mead making at our July 21st meeting. At our August 18th meeting, we will ask for members to bring samples for tasting of their honey and entries for a honey show. Michael Blackwell will have more to say about this in our July meeting. I hope to see you soon.

Mike

2011 Calendar of CBC Meetings
(Tentative)

- July 21 Guest Speaker – Robert Brewer
 Honey Show Handouts – Michael Blackwell
- August 18 Honey Judging, Sampling & Collecting/Fair
 Michal Blackwell
- Sept. 11-17* Cherokee County Fair
 The McKenzies, Bud C. & Michael B.
- Sept. 15 Winter Prep
 Gerald Phillips
- Sept. 16 & 17* GA Beekeepers Meeting
 Pine Mountain, GA
- October 20 Guest Speaker – Jennifer Berry
- November 18* Holiday Banquet
 John Tackett
- December* No Meeting - Happy Holidays!

Regular meetings held on the 3rd Thursday of each month at 7:00 PM at the Cherokee Arts Council building in Canton, except those noted with *.

Subscribe to

***Bee Culture &
The American Bee Journal***

at reduced rates (25% off),
as Association Members through the club.

Be a Locavore!
***Remember to support your
Local Farmers Markets
&
Summer Festivals***



List your bee related items for sale here.

Quote of the Month

“... He said the pleasantest manner of spending a hot July day was lying from morning till evening on a bank of heath in the middle of the moors, with the bees humming dreamily about among the bloom, and the larks singing high up overhead, and the blue sky and bright sun shining steadily and cloudlessly.

That was his most perfect idea of heaven’s happiness: mine was rocking in a rustling green tree, with a west wind blowing, and bright white clouds flitting rapidly above; and not only larks, but throstles, and blackbirds, and linnets, and cuckoos pouring out music on every side, and the moors seen at a distance, broken into cool dusky dells; but close by great swells of long grass undulating in waves to the breeze; and woods and sounding water, and the whole world awake and wild with joy.

*He wanted all to lie in an ecstasy of peace;
I wanted all to sparkle and dance in a glorious jubilee ...”*

*From Chapter 24 of Wuthering Heights,
By Emily Bronte*

Recipe Corner



**Grilled Peaches with Honey Amaretto
Sauce**
(serves 4)

- 1/3 Cup Honey, plus extra for grilling peaches
- 1/4 cup butter (no substitutions)
- 2 TBSP Amaretto Liqueur (optional)
- 1/4 Cup Heavy Cream
- 2 Large Ripe Peaches
- 4 small scoops Vanilla Ice Cream
- Honeyed Almonds (recipe follows)

Place honey in a medium size, heavy saucepan. Bring to a boil; reduce heat and simmer for 3 to 4 minutes until honey is a deep golden brown. Add butter and stir until melted. Add liqueur and cream; simmer for 2 minutes more, stirring frequently. Remove from heat and let cool slightly. Meanwhile, wash peaches and cut in half; discard pits. Brush lightly with honey and place cut side down on a barbecue grill. Cook over medium-low heat for 3 to 4 minutes or until lightly charred. Remove from grill and place on 4 dessert plates. Top each with ice cream and drizzle with warm sauce. Sprinkle with Honeyed Almonds. Honeyed Almonds: Stir together 1 tablespoon melted butter, 1 tablespoon honey, 1 tablespoon brown sugar and 1/4 teaspoon cinnamon. Toss with 1/4 cup slivered almonds. Bake at 350° F for 15 to 20 minutes, stirring twice. Spread almonds onto a buttered piece of foil and let cool completely, then break apart.

CBC Library



A Year in the Life of an Apiary	How Do Bees Make Honey
An Introduction to Beekeeping –video	How to Keep Bees and Sell Honey
Beekeeping - A Complete Owner's Manual	Increase Essentials
Beekeeping - A Practical Guide	Just Add Honey
Bees - Lectures By Rudolf Steiner	Observation Hives: How to Set Up, Manage, and Use an Observation Hive
Bees in America - How The Honey Bee Shaped a Nation	Practical Beekeeping
Bees Were Their Business	Queen Management
First Lessons in Beekeeping	Queen Rearing and Bee Breeding
Following The Bloom - Across America w/ Migratory Beekeepers	Setting Up a Package Swarm
Health and The Honey Bee	Small Scale Honey Harvesting
Hive Management: A Seasonal Guide for Beekeepers	The Candle Maker's Companion
Honey - From Hive to Honey Pot	The Class Room
Honey and Your Health	The Healthy Taste of Honey
Honey Bee Biology & Beekeeping	The Joys of Beekeeping
Honey Bee Disease and Pests 2 nd Edition	The Life and Times of the Honeybee
Honey Bee Pests, Predators, & Diseases	The Queen Must Die
Honey Bees and Beekeeping- A Year in the Life of An Apiary	75 th anniversary Tribute to Walter T. and Ida Babin Kelly

The BeeLine will be running a new (actually renewed) article this year called Meet the Members. We will pick board members & new members to introduce you to in each edition. We hope you enjoy a personal insight to some of our fellow members.

Meet the Members!

Meet Mike Elliott, CBC President

How long have you been keeping bees: [About 10 years.](#)

Location: I have 3 locations; Here at our home in Alpharetta, a friends land along the Chattahoochee River, and at our mountain property near Murphy, NC.

How many hives do you have now & what's the most you've had at one time:

Around 40 right now, which is the most I've ever had. Many of them are new start-up hives from splits I made with the queens from the queen rearing workshop.

What got you interested in bee keeping: I had some hunting land I owned with food plots planted in crimson clover for deer and turkeys and thought it would be good to have a few bee hives to help pollinate the clover and it grew from there. I no longer do much hunting as I have more fun with the bees.

Meet Ken & Kelly Mckibben, NewBees

How long have you been keeping bees: Ken and I started this year as new members. This is our first year as bee keepers.

How many hives do you have: We have three hives, and they seem to be doing well.

What got you interested in bee keeping: My father, his father and his father before him were all bee keepers. It must be in the jeans... We became interested through our contact with the bee club at the Ellijay Apple Festival. What a great group of people. They informed us of the club and encouraged us to join. The training and guidance we've received from the bee club has been wonderful! What an excellent program!

CBC Lands End Store Now Open

The folks at Lands End have accepted our logo and made it available for clothing and other items that they have for sale.

Just go to the link below and you will see our two logos on the front page. Just start clicking through the categories of different items and as you select an item for your shopping cart you will be given the option to add a logo and also its placement (chest, sleeve).

There are two versions of our logo available. One has the black lettering for lighter colored items and the other has lighter colored lettering for darker items. You will choose the one you prefer.

Once the item is in your shopping cart it works just like all the other online retailers. Processing will take a little bit longer because they have to add the logo. The folks at Lands End will contact you if there is a problem with what you have ordered, such as logo color contrast or placement.

Go ahead and take a look. If you order soon you should have your item in time to show off at the next club meeting.

http://ocs.landsend.com/cd/frontdoor?store_name=Cherokee_Beekeepers_Club&store_type=3

Here's their phone number for anyone not online - 800.963.4816

Happy Shopping!

Haagen Dazs joins the fight to save the Honey Bees...

Sure, honey bees are known for bringing us natural gifts like fruits, nuts and honey. But ice cream?

Häagen-Dazs® ice cream uses only all-natural ingredients in their recipes. Bee pollination is essential for ingredients in nearly 50 percent of their all-natural superpremium flavors.

To make helping the bees even sweeter, they'll donate funds to honey bee research when you enjoy one of their bee-built flavors. The featured flavor is Vanilla Honey Bee.

Check out their web site to see the "Honey Bee Dance". It's pretty cool... we should use it for our next flash mob!

www.helpthehoneybees.com

Notes from the Editor

Special Thanks goes out to Donny Thomas for hosting the Summer picnic. The location was really beautiful and the club is thankful for the opportunity to visit the property. Thanks to BJ for coordinating.

Also Special Thanks to Pam & Palmer Haffner and to all the food committee helpers. It's a lot of work to pull off a fun food event for 100 or so folks. Great job!

Bud & Charlie – The corn and BBQ were really good too... Thanks for the hot work!

The "special side" contest (I bet you didn't know there was a contest! – maybe next year we'll make it official) was the Tomato, Avocado, Black Bean Salad. It was really yummy. Whoever made it, please share the recipe.

Thanks also go out to Steve Altom for working with Lands End to get our CBC store up and going. I haven't ordered anything yet, but I did go to the site and look around. Very nice!

I kinda' doubt that Bob Brewer is going to bring Mead to sample at the July meeting, but Bob is a great speaker with a wealth of Bee knowledge so you won't want to miss his presentation on 7/21.

I can hardly believe it's almost time for the County Fair, but September will be here before we know it. Start getting your honey ready for judging...

We are looking for new ideas for the Beeline, or maybe a new editor...? I've enjoyed working on the Beeline, however I feel like I'm getting rather repetitive. If anyone out there has a strong desire to become the editor, or even a contributing editor or columnist Please let me know.

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, 770-893-2635

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

Cherokee Beekeepers Club Contacts: www.cherokeebeeclub.com

Michael Elliott, President
 Bud Champlin, Vice President
 Palmer Haffner, Treasurer
 Steve Altom, Secretary
 Laney Cagle, Bee Line Editor
 Pat Sarks, Librarian
 Bob Behrman, Past President
 B. J. Weeks, Board Member
 Gerald Phillips, Board Member
 MaryLou Blohm, Board Member
 Tim Norton, Board Member
 Michael Blackwell, Board Member
 Mike Cline, Board Member

michael.elliott@comcast.net
champlin@tds.net
pshpride@comcast.com
steve@altom.net
lane714@tds.net
jmspas@windstream.net
behrbees@yahoo.com
bnweeks@juno.com
gphilli@hotmail.com
marymom51@gmail.com
norton@juno.com
michaelblackwell@tds.net
dnr7121@gmail.com

770-442-9803
 770-735-4036
 678-315-5111
 770-977-1956
 770 -893-2635
 770-479-1988
 770- 627-5124
 770-735-3263
 770- 924-6631
 706-636-1514
 770-345-6701
 770-735-3997
 770-479-7017

Other Resource Contacts

<p>Barry Smith Manager Apiary Program Georgia Dept. of Agriculture P.O. Box 114 Tifton, GA 31793 Phone: 912-386-3464 E-mail: bsmith@agr.state.ga.us</p>	<p>Dr. Keith S. Delaplane Professor of Entomology University of Georgia Athens, GA 30602 Phone: 706-542-1765 E-mail: ksd@arches.uga.edu</p>	<p>Jennifer Berry University of Georgia Apicultural Research Coordinator 1221 Hog Mountain Road Watkinsville, GA 30677 Phone: 706-769-1736 E-mail: jbee@bugs.ent.uga.edu</p>
<p>Cherokee Cty Extension Agent The University of Georgia Cherokee Cnty Extension Svc 100 North Street, Suite G21 Canton, GA 30114-2784 Tel: 770-479-0418 Fax: 770-479-0565 Email: www.ugaextension.com/cherokee</p>	<p>Rick Jasperse, Coordinator Pickens County Extension Svc. 109 Depot Street Jasper, GA 30143 Phone: 770-253-8840 E-mail: uge1227@uga.edu</p>	<p>Georgia Beekeepers Association Steve Nofs, President 304 Woodmont Court Macon, GA 31216 478-396-0712 steve@shamrockapiaries.com www.gabeekeeping.com</p>
<p>Bartow Beekeepers Association Victor Halbgewachs, President Email: thebartowbeeclub@gmail.com</p>	<p>Forsyth Cnty. Beekeepers Club Stan Waits, President www.forsythbeekeepersclub.org</p>	<p>Metro Atlanta Beekeepers Association Gina Gallucci, President www.metroatlantabeekeepers.org</p>
<p>Northeast Georgia Mountain Beekeepers Association Paul Kudyba, Jr, President Email: drpsk@aol.com 770-598-5970</p>	<p>Northwest Georgia Beekeepers Club Randy Rolen, President Email: rrolen@kw.com 423-304-2714</p>	<p>Tara Beekeepers Association Phillip Quinn, President www.tarabeekeepers.org</p>