



# Bee Line

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

Sept/Oct 2011

## The Presidents' Corner

by Mike Elliott

Those of you who missed our last meeting really missed out on a tasty treat when members brought samples of their own honey and honey from around the world for tasting. A real special treat was the purple tinged Kudzu/Sourwood that was brought in by three of our members. In my opinion, this was the best honey I had ever tasted – by far! This whole taste test experience just highlights how the nectar/pollen source affects the flavor and color of the honey and what a truly wonderful diverse product we have to enjoy and share with others. Thanks to everyone who brought samples to share.

Most of you are probably finished or should be wrapping up your extraction for the year. If you haven't finished yet, you should be soon in order to leave the bees with enough honey to make it through the winter. (Gerald Phillips will be presenting winter hive preparations at our September 15<sup>th</sup> meeting.) If you don't have an extractor, keep the Club's rental extractor in mind and contact Hoyt Rodgers to make arrangements to use it. For those of you with wax cappings that you would like to have melted, please contact Gerald Phillips. With the dearth (lack of pollen and nectar coming in) you should be checking you colonies now if you haven't already to be sure they have adequate food right now. Because of the recent drought we have had, who knows how much fall wild flower bloom we will be having, so again it will be important to monitor the honey stores in the hives.



*Continued....*

Looking ahead, we have a lot of activities coming up with the State Beekeepers meeting on September 10<sup>th</sup> and 11<sup>th</sup> in McDonough, GA and the Cherokee County Fair September 13<sup>th</sup> – 18<sup>th</sup>. We will be fortunate to have the always entertaining and informative Jennifer Berry with UGA speak at our October 20<sup>th</sup> meeting. If you that have never heard her speak, you are in for a real treat. I hope to see you soon.

Mike

**It's not too late to get your honey entries in for the Cherokee County Fair!**

For assistance, you can still contact:

Tiffany McKenzie - [usmcmckenzie@hotmail.com](mailto:usmcmckenzie@hotmail.com)  
- 770-479-6782

Bud Champlin - 770-324-4690  
or

BJ Weeks - [bnweeks@juno.com](mailto:bnweeks@juno.com) – 770-735-3263

**2011 Calendar of CBC Meetings**  
(Tentative)

- 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 3<sup>rd</sup> 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.  
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***Be a Locavore!  
Remember to support your  
Local Farmers Markets  
&  
Fall Festivals***



List your bee related items for sale here.

***Quote of the Month***

Life is the flower for which  
Love is the Honey

*Victor Hugo*

**Recipe Corner**



**Honey Pumpkin Muffins**

(Makes 12 muffins)

Start your day off right with these delicious muffins sweetened with honey. Honey acts as a humectant and retains moisture in baked goods, which results in an incredibly soft, moist muffin. And because of its antimicrobial properties, honey gives baked goods a slightly longer shelf life.

- 1 ½ cups all purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¼ cup butter, softened
- ¾ cup honey
- 1 egg
- 1 cup solid pack pumpkin
- 1 cup chopped toasted walnuts

In med, bowl combine flour, baking powder, baking soda, salt, cinnamon, ginger and nutmeg, set aside. Using an electric mixer, beat butter until light, beat in honey, egg and pumpkin. Gradually add the dry mixture, mixing until just blended, stir in walnuts. Spoon into 12 greased or paper lined 2 ½ inch muffin cups. Bake at 350 degrees for 25 to 30 minutes, or until toothpick inserted in center comes out clean. Remove muffins from pan to wire rack. Serve warm or at room temperature.

## Must Beekeepers Always Bee Bothered?

*Words from our friend, Worth Green*

Talk about withdrawal symptoms! I moved to Florida in late January. No organized Bee Club down here, no one to talk bees with, and the desire dampening effect of severe state regulations on hives involving annual inspections and requeening requirements. No place to put hives in a beach community creates the necessity of renting a spot in the local State Forest, which means insurance, rent, electric fence, and government oversight.

In March, the local feral bees decided I needed an apis-related issue to nudge me back into beekeeping. Our house here is set up on pilings, about 10 feet off of the ground. Several of the northern corners have very small openings into the space between the bottom paneling of the house and the subflooring. For several days I had quite a coming and going of bees around the northeastern corner. Unfortunately, I had left all of my beekeeping equipment in Atlanta at my son's house along with my remaining two hives.

So, being the self-reliant individual I am, I called the local version of BJ, Earl Barrett. Hmmm, EB and BJ, hope I can keep them straight. Earl's family has been commercial beekeepers here in the North Florida panhandle area (Destin / Panama City) for three generations. Earl has several bee yards in the Washington Point State Forest just a few miles from our house.

After borrowing a veil, smoker, and brood chamber from Earl, I came back to the house ready to prove my skills, but alas, the bees were gone. Darn! So back to Earl I went, rather embarrassed at the effort I caused him for apparently no reason.

Two weeks later, the bees were back. This time, they took up permanent residence. And, as a smart beekeeper, by that time I had brought my jacket and smoker back to Florida. But, unfortunately in a senior moment, I forgot to bring a hive body back with me.

Undaunted, I was determined to capture the hive and present it to Earl for his previous trouble in loaning me his equipment. After pulling off a sheet of ceiling plywood, I found the cluster was about two feet back under the floor joist, with almost no comb. As I had no hive body with which to lure them out, I decided to spray the cluster with sugar water and gently pull it out. After several dozen stings and severely sticky hands, I had a large mass of bees in a cardboard box, but no queen.

At this point, I gave up, figuring I had probably crushed the old lady in trying to remove the cluster by hand. With slightly puffy eyes, I turned to the shop vac and regrettably sucked up the remaining bees, replaced the ceiling plywood, and sealed up the entrance openings. I took the box of soggy worker bees I had collected about 5 miles from the house and turned them loose; a rather futile effort I suppose as they had no queen. Maybe they drifted into a feral or bee yard hive, but probably not.

So at this point, you would think my *Apis mellifera* troubles were over. Well, not so. About three weeks after sadly carting away that small box of sugary bees, believe it or not, I found a baseball size cluster trying to get into the same area I had just sealed a few weeks earlier. So, I doused them good with sugar water, scraped them into a shoe box, and carefully looked through the ball for a queen, but found none.

This little queen-less cluster stayed around for more than a week before gradually dying out. The mystery of where they came from was solved a few weeks later when I read an article in the local paper with pictures of Earl's nearest bee yard totally destroyed by bears. The bear, or bears, had managed to get through or under a three-strand electric fence attached to a permanent 4 inch fence post enclosure. Bees were in trees, on the ground, and flying off to parts unknown; or in the case of my little cluster, I guess attracted to my house by the remaining pheromones from the hive I had just removed.

I knew I would miss the Bee Club and sharing the travails of beekeeping with others. I just didn't know how much. I wonder if the local bees are trying to tell me something?

Worth

# Airport Beekeeping Project is a Win-Win-Win...

## A Buzz Worthy Idea

*By Japhet Koteen on Grist.org*

I'm jaded, but sometimes an idea is so good that it breaks through my cynical shell and gives me hope. The Chicago O'Hare Airport apiary is one of those ideas: The project addresses three problems at once and should be immediately replicated by the rest of the airports in the world.

**Problem 1:** Bee populations are mysteriously dying. Read more about colony collapse disorder and the threat it poses to agricultural production.

**Problem 2:** Vacant land near airports cannot be used for development. FAA regulations prohibit many economically productive uses because having a plane crash-land on an office park is bad.

**Problem 3:** Ex-convicts and others struggle to find jobs in the weak economy.

**Solution:** Create a beekeeping project that uses vacant land in the flight path and trains ex-convicts in the art and science of beekeeping, selling the resulting honey and beeswax to support the program. Because the hives are largely unattended, otherwise-vacant land can be used productively. Since agriculture production depends on bees and other pollinators, we have a strong incentive to promote beekeeping and train unemployed workers to tend them.

Read a full article about the project, and support the program, which is run by Sweet Beginnings and the North Lawndale Employment Network. Then go badger your local port commissioner and job-training agency about getting something similar started at your nearest airport.

### *Notes from the Editor*

I hope you all had a great Labor Day! I don't know about yours, but my summer flew by. It's hard to believe we woke up to temperatures in the 50s this morning. It seems like the older I get the faster time flies. Go ahead and mark your calendars for the Fall Holiday Banquet on November 18... it will be here before you know it!

Thanks again to Steve Altom for getting our CBC Lands End Store up and operating. He had some of the shirts and caps at an earlier meeting and they look really nice. Harold won a T-shirt from the door prize raffle and it washed up well. (Sometimes embroidery doesn't!) I believe everyone agrees that Lands End quality is very good. The info was repeated in this edition to ensure everyone is aware of it.

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](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



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 <sup>nd</sup> 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 <sup>th</sup> anniversary Tribute to Walter T. and Ida Babin Kelly

## 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](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!

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