



Bee Line

www.cherokeebeeclub.com

SEPT/OCT 2010

The Presidents' Corner by Bob Behrman

The bee meetings are abuzz about autumn / winter preparations and rightfully so. At the August meeting our club vigorously discussed all kinds of treatments for the honey bees and duties of the beekeeper at this time of the year. The month of August is a pivotal month for activities to get your hives through winter. All may not be lost if you missed August preparations but you better hurry. This letter is not the place to get in depth with what was covered at the meeting but here are a few items to get up to speed on. Varroa mites, tracheal mites, small hive beetles, nosema ceranae, nosema apis, wax moths, European foul brood, and American foul brood are some of the basic adversaries of the honey bee. If you are new to beekeeping this may seem overwhelming but the bee industry has made great strides against these culprits and you can gain some insight on the Cherokee Bee Club website. Go to the web site and click on the learning center tab to find plenty of information on combating the above menaces.

The name of the game is getting the colonies through the winter. To do that let us strive to build up the hives with strong populations. What is a strong population? At the August meeting it was discussed that ten frames of bees in the brood chamber with them spilling up into the food chamber would do it. At this time of the year the cold weather contraction into a cluster has not taken place yet. Are your hives a little on the weak side? Is the queen a good layer with solid brood patterns? If not consider replacing her. By all means combine weak hives with stronger ones.

Food stores are critical. It is amazing how fast the food stores (honey) can disappear during the fall. Start feeding 2:1 sugar syrup from now until they have built up the food reserve.

Continued....

Be careful not to make the brood chamber honey bound. We want that area to be mostly for brood. Hold back on the syrup if you find too much honey there or pull the honey frame out and replace it with an empty frame of drawn comb. In Georgia a good food store means about 30 to 40 pounds of honey which is about equal to one medium super. This should get the honey bees through the winter but naturally the beekeeper will monitor the stores especially in late winter.

In some trades there are levels of skill known as apprentice, journeymen, and craftsman. Beekeeping may not formally have levels spelled out as uniform as this but nonetheless there are levels of skill. Beekeeping is a craft to learn. Enjoy the journey of mastering the craft. I especially want to encourage the new beekeeper that may have had a hive loss and feels like it is too much. It is not. Even the most experienced beekeeper will have losses in the bee yard. As the journey continues the beekeeper will find many resources available. Perhaps one of the best resources is a fellow beekeeper that is more than willing to share the knowledge they have picked up along the way. This resource is found at the monthly meetings and other activities of the club. The main message is don't quit after a bad start or bad year. Discuss the situation with other beekeepers and the answers will most likely appear.

Don't miss the September meeting. What's in your honey? Two much appreciated speakers will throw light on this topic. Gerald Phillips is not only a seasoned beekeeper but also a master gardener. Paul Pugliese, the Cherokee County Extension Agent and long time friend of the club will also advise.

The Cherokee County Fair is September 14 - 19 and the Club will be participating. Contact Bud Champlin to help with setting up our club's booth. The theme will be "So you want to be a beekeeper?" Bud Champlin and Michael Blackwell will head up this event for us.

Kindest Regards, Bob Behrman

2010 Calendar of CBC Meetings
(Tentative)

- September 12* Cherokee County Fair Booth Set Up
Sept 14-19* Cherokee County Fair
September 20* Cherokee County Fair Booth Tear Down
Bud Champlin & Michael Blackwell
- September 16 Planting for Honey
Gerald Phillips & Paul Pugliese
- Sept 17 & 18* GA Beekeepers Assoc. Bi-Annual Meeting
Callaway Gardens, Pine Mtn., GA
- October 21 Other Hive Products, Nutrition & Apitherapy
Laney Cagle & Mike Elliott
- November 19* 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 *.

Quote of the Month

*Seeing only what is fair,
Sipping only what is sweet ...
Leave the chaff,
And Take the wheat.*

Ralph Waldo Emerson
The Humble Bee

AskProfessorBee@cherokeebeeclub.com
is still available to answer your questions.

Send an email when your issues arise.
Don't wait until the next meeting to have
your questions answered.

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

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Recipe Corner



Chili Roasted Salmon

4 servings

- 4 (4 oz. each) Salmon fillets
- 1 TBLS Balsamic Vinegar
- 1 TBLS Honey
- 1 TSP Chili Powder
- Salt

Place salmon on lightly greased baking sheet. Season with salt. In small bowl, combine vinegar, honey and chili powder; mix well. Spread mixture evenly over fish. Roast at 400 degrees for 10 to 15 minutes or until fish flakes when tested with fork.

How do honeybees make honey?

How Stuff Works

<http://animals.howstuffworks.com/insects/question300.htm>

A **honeybee** starts the honey making process by visiting a flower and gathering some of its **nectar**. Many plants use nectar as a way of encouraging insects ([bees](#), [wasps](#), [butterflies](#), etc.) to stop at the flower. In the process of gathering nectar, the insect transfers pollen grains from one flower to another and pollinates the flower. Most flower nectars are similar to sugar water -- **sucrose mixed with water**. Nectars can contain other beneficial substances as well. To make honey, two things happen:

- **Enzymes** that bees produce turn the sucrose (a disaccharide) into glucose and fructose (monosaccharide's). See [How Food Works](#) for a discussion of food enzymes and saccharides.
- Most of the moisture has to be **evaporated**, leaving only about 18-percent water in honey

Here is a very nice description of the **enzyme** process:

An enzyme, invertase, converts most of the sucrose into two six-carbon sugars, glucose and fructose. A small amount of the glucose is attacked by a second enzyme, glucose oxidase, and converted into gluconic acid and hydrogen peroxide. The gluconic acid makes honey an acid medium with a low pH that is inhospitable to bacteria, mold, and fungi, organisms we call microbes, while the hydrogen peroxide gives short-range protection against these same organisms when the honey is ripening or is diluted for larval food. Honey bees also reduce the moisture content of nectar, which gives it a high osmotic pressure and protection against microbes.

[This page](#) gives a very nice description of the **evaporation** process:

The physical change involves the removal of water, which is accomplished by externally manipulating nectar in the mouth parts and then placing small droplets on the upper side of cells and fanning the wings to increase air movement and carry away excess moisture.

The effect is to make honey a very stable food. It naturally resists molds, fungi and other bacteria, allowing it to last for years without [refrigeration](#)!

Notes from the Editor

Falls almost here! Catching a break from these 95+ degree days feels like it's just around the corner. It's back to school time, football time (hooray!) and winter prep time. A strong and healthy hive in the fall gives you a much greater chance of enjoying the same hive next spring. So get into those yards and see what needs to be done to better your odds!

Speaking of Fall, it's also time to set up the CBC Booth at the Cherokee County Fair. Bud Champlin and Michael Blackwell will be heading up those efforts again this year. The set up for the fair is always Sunday, after Labor Day. This year the date is September 12. The Fair runs Tuesday the 14th thru Sunday the 19th, and tear down will be on Monday the 20th. The booth is un-manned after it's set up. If you are available to assist with set up or tear down, please contact Bud on 770-324-4690 or Michael on 770-735-3997, or just show up at the fairgrounds around 2:00pm.

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

Monthly Meeting Minutes

07/15/2010

VP Mike Elliot opened the meeting at 7:00 pm in Bob's absence. Approximately 35 members and guests were present.

- Steve Altom read minutes from the last meeting on 5/20. John Tackett's motion to approve the minutes as they are was carried by majority vote.
- Worth Green reported approximately \$5881.00 in the club checking account. We now have 119 club members.
- Business meeting was concluded at 7:06pm.

Presentation

BJ Weeks/Debbie McKenzie Bee Lab - Under The Microscope

Debbie discussed the process in using a sample of bees to determine the number of Nosema spores per bee.

Link to UFL bee disease videos: <http://entnemdept.ifas.ufl.edu/honeybee/extension/index.shtml>

Looking for volunteers to learn the skills needed to do determine Nosema spore counts.

The meeting was adjourned at approximately 8:30 pm.

08/19/2010

Bob Behrman opened the meeting at 7:00 pm. Approximately 44 members and guests were present.

- Steve Altom read minutes from the last meeting on 7/15. John Tackett's motion to approve the minutes as they are was carried by majority vote.
- Bob Behrman reported approximately \$6046.00 in the club checking account. We now have 121 club members.
- Laney Cagle reported that she is looking for honey snack volunteers. She will be reaching out to the members in November for the Holiday Dinner.
- Bud Champlin reported that the Cherokee County Fair is Sep 12th. They are looking for honey to enter into the contest.
- BJ Weeks reported that the Courthouse would be available for the Bee School Feb 19th 2011.
- Bob Behrman discussed the Nominating Committee process for club officers and board election in November. He also reported that the Audit Committee will meet in October to review club financials and that John Tackett has reserved the VFW for the Holiday Dinner.
- Representatives from Inmark, Frank Alexander and Scott Curlee, briefly discussed their packaging products for beekeepers. Their samples were on display for the club members to review.
- Business meeting was concluded at 7:25pm. Motion by Palmer Haffner and seconded.

Presentation

Bob Behrman Fall/Winter Preparation

Bob led a lively presentation/discussion of things to do to get ready for wintering of bees.

Link to bee diseases and treatments: http://www.cherokeebeeclub.com/Diseases_&_Medications.htm

The meeting was adjourned at approximately 9:00 pm

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-	75 th anniversary Tribute to Walter T. and Ida Babin Kelly
A Year in the Life of An Apiary	

"If anyone has outstanding library items, please return them to the September meeting"



Would you be a CBC Meeting Hospitality Volunteer?

The Club has purchased a coffee pot and is having Coffee and “Honey Snacks” at our regular monthly meetings. If you could volunteer to bring a Honey Snack, please contact Laney Cagle. This will be for the months of September & October 2010.

THANKS to All Honey Snack Volunteers

July & Aug: The Haffners

Cherokee Beekeepers Club Contacts: www.cherokeebeeclub.com

Bob Behrman, President	behrbees@yahoo.com	770- 627-5124
Michael Elliott, Vice-President	michael.elliott@comcast.net	770-442-9803
Worth Green, Treasurer	worthf@bellsouth.net	770-442-1706
Steve Altom, Secretary	steve@altom.com	770-977-1956
Laney Cagle, Bee Line Editor	lane714@tds.net	770 -893-2635
Pat Sarks, Librarian	jmspas@alltel.net	770-479-1988
Ryan Sarks, Past President	beehavenapiaries@gmail.com	770-735-2882
B. J. Weeks, Board Member	bnweeks@juno.com	770-735-3263
Gerald Phillips, Board Member	gphilli@hotmail.com	770- 924-6631
Bud Champlin, Board Member	champlin@tds.net	770-735-4036
Debbie Ward, Board Member	candlerward@windstream.net	770-345-1949
Tim Norton, Board Member	norton@juno.com	770-345-6701
Michael Blackwell, Board Member	michaelblackwell@tds.net	770-735-3997

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>Paul J. Pugliese, MPPPM ANR County Extension Agent The University of Georgia Cherokee County Extension Svc 100 North Street, Suite G21 Canton, GA 30114-2784 Tel: 770-479-0418 Fax: 770-479-0565 Email: pugliese@uga.edu www.ugaextension.com/cherokee</p>	<p>Rick Jasperse, Coordinator Pickens County Extension Svc. Jasper, GA Phone: 770-253-8840 E-mail: rickj@uga.edu</p>	<p>Sue Smith, Director Etowah High School Vo-Ag Woodstock, GA Phone: 770-926-4411 Email: sue.smith@cherokee.k12.ga.us</p>
<p>Georgia Beekeepers Association David B. Reed, President 6807 Cedar Wood Court East Ridge, TN 37412 Phone: 423-892-2132 Cell: 423-413-7359 reeddavidb@comcast.net www.gabeekeeping.com</p>	<p>Metro Atlanta Beekeepers Association Richard Keifer, President E-mail: rokmak@comcast.net www.metroatlantabeekeepers.org</p>	<p>Northeast Georgia Beekeepers Association John Haaseth Clarksville, Georgia 706-865-1085</p>
<p>Tara Beekeepers Association Bill Lynch, President Phone: 770-707-2627 E-mail: Bill@amsou.com</p>	<p>Forsyth Cnty. Beekeepers Club Andy Bailey, President 770-530-6397 baileysbees@gmail.com</p>	<p>Northwest Georgia Beekeepers Club Richard Wright 706-638-1354</p>