



Bee Biz

Monthly Newsletter of the Coweta Beekeepers

President's Message

January 2012

Saving the World, One Bee at a Time

Happy New Year Coweta Beekeepers! May 2012 be a healthy and productive time for our bees. As I begin my second year as president of this club, I am reminded of the responsibility each of us has to make certain that our bees are healthy and given every opportunity that nature bestowed to them to leave their appropriate carbon footprint on this old earth.

2011 was active year for the club and through our efforts the Fayette County Commissioners developed an ordinance that not only supported hives being kept in residential areas, they also disregarded their own planning commissioners' recommendations and accepted the one written by the beekeepers.

Our meetings covered a variety of topics important to the beekeeper. Our club offered a short course to members in the community and club membership grew as many of the participants became active members. January 28 is the date for this year's short course and enrollment is high again.

In August, the club received state recognition when Gary Black, Georgia Agriculture Commissioner, spoke at our meeting and asked us to present him with a list of topics that should be addressed while he was in office. (Maybe it was the delicious hot dogs that impressed him with our club.) Record attendance was set at this meeting.

Coweta Beekeepers were large in number at the state meeting in September where our members served ice cream at the social and I was elected vice president of the state club. The next state meeting, which is February 18, will be held at the Coweta Fairgrounds so

we will have another opportunity to show the rest of the state what an active and vibrant club we have in Coweta County.

I am looking forward to the upcoming year serving you as president of this club while keeping my bees happy.

Our next meeting will be January 9, 2012 with the board of directors meeting being held prior to the regular meeting at 6:00 PM.

Bring your three questions for the Agriculture Commissioner.

Jerry Edwards
President
Coweta Beekeepers Association

Meeting

Our next meeting will start at 7:00 pm at the Asa Powell Expo Building. Meeting date is January 9, 2012. Refreshments are being supplied by Mark Prater, Linda Cooke and Lynn Batchelor. **Drinks and ice will be supplied by the club!!**

2012 Dues

You can pay your dues for 2012 to Mike Copeland at a meeting or by mailing them to him at P.O. Box 159, Luthersville, Ga 30251. Dues for the 2012 calendar year starting January 1st thru December 31st, are \$15.00 per family. If you would like to receive your newsletter through e-mail please inform Donna, and give her your e-mail address. Dues are used in the following manner: for postage of this newsletter, supplies for our meeting, and the Christmas Party.

Up Coming Events

The Coweta Beekeepers Association is offering a beekeeping course January 28, 2012, at 8:00 AM, at the Asa M. Powell, Sr. Expo Center, 197 Temple Avenue, Newnan, Georgia.

[Auburn University Beekeeping Symposium](#) 17th Annual Auburn University Beekeeping Symposium Saturday February 4, 2012 8:00 a.m. to 3:45 p.m. Auburn University This is TENTATIVE! More details in early 2012! Date is tentative The UGA honey bee program offers the annual Beekeeping Institute in cooperation with Young Harris College.

Beekeeper of the Year honored

The annual Coweta Beekeepers Association Christmas Party was held Monday, and the highlight of the evening was the recognition of Steven Page of Sharpsburg as 2011 Beekeeper of the Year.

He was given the award by Bobby Torbush, 2010 Beekeeper of the Year.

His accomplishments are numerous and reflect his love for beekeeping. Not only is he

an active member of the Coweta Beekeepers Association, which he serves as chairman of the annual beekeeping school and community outreach, but he also belongs to the Georgia Beekeepers Association.

Committed to educating the public about bees, he was one of the instructors for the association's annual Introduction to Beekeeping course in which he taught "Honey, from the Hive to Bottle."

He mentors novice beekeepers, and volunteers at local public schools and other venues where he presents beekeeping programs. While involved in these altruistic activities, he manages 47 beehives.

He has participated in local and state honey competitions. Awards include best-tasting honey in Coweta County.

More information about the Coweta Beekeepers Association, including monthly meetings and the annual beekeeping school, can be found at www.cowetabeekeepers.org



Steven Page, left, is presented the "Beekeeper of the Year" award from 2010 Beekeeper of the Year, Bobby Torbush.

http://www.ted.com/talks/louie_schwartzberg_the_hidden_beauty_of_pollination.html

Pollination: it's vital to life on Earth, but largely unseen by the human eye. Filmmaker Louie Schwartzberg shows us the intricate world of pollen and pollinators with gorgeous high-speed images from his film "Wings of Life," inspired by the vanishing of one of nature's primary pollinators, the honeybee.

Shock Finding: More Than 75 percent of all 'Honey' Sold in Grocery Stores Contains no Honey at all, by Definition

By Ethan A. Huff Staff Writer for "Natural News"

Just because those cute little bear-shaped bottles at the grocery store say "honey" on them does not necessarily mean that they actually contain honey. A comprehensive investigation conducted by *Food Safety News* (FSN) has found that the vast majority of so-called honey products sold at grocery stores, big box stores, drug stores, and restaurants do not contain any pollen, which means they are not real honey. For the investigation, Vaughn Bryant, one of the nation's leading melissopalynologists, or experts in identifying pollen in honey, and director of the Palynology Research Laboratory at Texas A&M University, evaluated more than 60 products labeled as "honey" that had been purchased by FSN from ten states and the District of Columbia.

Bryant found that 76 percent of "honey" samples purchased from major grocery store chains like Kroger and Safeway, and 77 percent of samples purchased from big box chains like Sam's Club and Wal-Mart, did not contain any pollen. Even worse were "honey" samples taken from drug stores like Walgreen's and CVS, and fast food restaurants like McDonald's and KFC, 100 percent of which were found to contain not a trace of pollen. The full FSN report with a list of all the pollen-less "honey" brands can be accessed here:

<http://www.foodsafetynews.com/2011/...>

So what is all this phony honey made of? It is difficult to say for sure, as pollen is the key to verifying that honey is real. According to FSN, much of this imposter honey is more likely being secretly imported from China, and may even be contaminated with antibiotic drugs and other foreign materials. Most conventional honey products have been illegally ultra-filtered to hide their true nature.

According to FSN, the lack of pollen in most conventional "honey" products is due to these products having been ultra-filtered. This means that they have been intensely heated, forced through extremely tiny filters, and potentially even watered down or adulterated in some way prior to hitting store shelves.

The US Food and Drug Administration (FDA) holds the position that any so-called honey products that have been ultra-filtered are not actually honey. But the agency refuses to do anything to stop this influx of illegitimate "honey" from flooding the North American market. It also continues to stonewall all petitions to establish a national regulatory standard for verifying the integrity of honey. The good news is that all of the honey products FSN tested from farmers markets, food cooperatives, and "natural" stores like Trader Joe's and Whole Foods, were found to contain pollen and a full array of antioxidants and other nutrients. Local beekeepers are another great source of obtaining raw, unprocessed, real honey.