



Bee Biz

President's Message
Coweta Beekeepers Association
President Jerry Edwards
Saving the World, One Bee at a Time
September 2012

Greetings friends!

Are you busy preparing honey for the club's annual honey show next month? All of us work diligently both keeping our bees healthy and collecting honey, and recognition for our efforts is not always received. Entering honey contests and bringing home a ribbon or two acknowledges hard work, and we all love rewards. Remember, three jars of honey are required for each division entered. I have attached the rules once again for you all below.

We are still trying to develop an officer's slate for next year so if you know of anyone you would like to nominate (and that includes yourself), please let one of the officers know. Our club is rich with talent and it needs to be spread around.

The annual Georgia Fall Beekeepers Meeting is scheduled for this weekend at McDonough and should be a great event. Not only is a full program of interesting topics affecting beekeeping being offered, but state officers for next year will be determined. We are fortunate that the location of the meeting is close to our homes, so it is not necessary to travel a long distance to attend. A meeting of this length needs many helping hands, and I would like to thank all of you who have volunteered as our presence will definitely be noted. Volunteers please contact me so we can fill any open spaces.

It is time to select a Coweta Beekeeper of the Year so please give this issue serious consideration. Per tradition the previous year's winner stages the procedure so Steve Page will be directing the committee. If you would like to help, please let him know.

I want to thank Merry for presiding at last month's meeting while I was in Vermont at the EAS.

Virginia Webb, an active Georgia beekeeper who has spoken at our club, was one of the people awarded Master Beekeeper status, and both Steve Page and I brought home ribbons for our honey, which thrilled us as registered attendees at the conference was close to 800. Some of the day trips included Shelburne Farms, Ben and Jerry's factory tours, sightseeing at Lake Champlain, Green Mountains, Adirondack Mountains, and Montreal, where Jeanie and Vickie visited for the day. We flew into Boston where we made our first important stop to chow down on some great lobster. With stomachs bulging we began the leisurely scenic drive to Vermont where I spent 5 days in classes and Jeanie played tourist. One of the most impressive aspects of the conference for me was the three distinct levels of classes, something we may want to consider in our future short courses. See Steve's article below on the EAS Conference.

It is time for the board to plan for future meetings. If you are a member, please attend the quarterly meeting Monday night at 6:00 at Asa Powell Center.

The 2012 EAS conference and short course in Burlington Vermont

Jerry Edwards and Steven Page attended the Eastern Apicultural Society conference and short course in Burlington, Vermont during the week of August 13th. This year's theme was "Bees and Beyond". The Burlington area is beautiful with many things to do, including Shelburne Farms, and Ben and Jerry's tours. Burlington is on Lake Champlain with the Green Mountains to the east and the Adirondack Mountains west of Lake Champlain.

The two day short course included three levels of expertise from novice to expert allowing beekeepers to learn better and different ways of beekeeping. Subjects included queen rearing, hive inspections and setting up and wintering nucs.

The three day conference included meeting new and old friends, learning how beekeepers deal with long winters in Vermont, new techniques of dealing with mites and grafting queens. Both Jerry and Steve won ribbons in the honey show. The number of entries in the honey show was significant. Categories included extracted honey, comb honey, black jar, photography, food, wax, gadgets and mead.

Some of the significant information presented included

- Georgia packages and queens tend to fail during the long New England winters.
- Overwintering nucs provides the best way to recover quickly from winter losses.
- A deep with a center board creating two 4 frame nucs can survive a Vermont winter.
- Nucs can make significant amounts of honey during a nectar flow.
- All beekeepers should be raising queens and selecting for good performance to survive in the local climate.
- A regional queen breeding association can produce good local acclimated queens.
- An overwintered nuc sells for \$175
- Anise flavoring is recommended by Tom Sealy to lure honeybees.
- Removing the queen from a production hive at the beginning of the main flow will increase honey production (cut comb), break the mite brood cycle reducing mite load and provide a

queen for a split. The hive gets a new queen in about 14 days. (*this is simplified*)

We also learned the verb “to Palmerize”. Mike Palmer is a commercial beekeeper and lives 30 miles from Canada in St. Albans, Vermont. He raises queens to Palmerize unproductive hives and overwinters hundreds of nucs each winter. In the spring the nucs replace any dead hives keeping the number of strong production hives high. His honey production comes from both production hives and nucs. Mike Palmerizes any weak or unproductive hives that don’t have health issues during the nectar flow. An unproductive hive will be used to make 4 frame nucs. The queen is removed and new queens are introduced to the nucs. The nucs build up quick and another 4 frame deep is added. The nuc will produce honey which is removed as needed and extracted. This year has been a great honey production year for Mike; his nucs have produced 2000 pounds of honey.

Coweta Beekeepers *HONEY CONTEST RULES 2012*

Etiquette at Honey Contests

Once honey or other items have been accepted into the competition by the Steward, it is the responsibility of Coweta Beekeepers Association to protect the entries from tampering. After submitting entries to the Steward, competitors may not enter the area where the entries have been placed. All entries must be blocked off from contact by anyone except the Steward. When viewing entries in a honey contest, before, during, or after the competition, do not touch any item.

General Rules

All entries must be produced by the contestant.
All entries of honey, wax, and mead must be from bees belonging to paid members of the Coweta Beekeepers Association or members of their families, and from the current year’s production.
Each member may make one entry only in each class.
The classes are:

Extracted Honey, All Forms

Extracted honey is judged in three classes: light, medium, and dark. Members of Coweta Beekeepers who are participating in the contest may submit one entry in each of these three categories.
An entry of extracted honey is three (3) one pound jars. These jars must be either one pound classic jars that have a 48mm diameter mouth, or one pound Queenline jars that have a 58mm diameter mouth. The jars may have either metal or plastic lids. Do not use tamperproof seals. There must not be any type of label on the jars.
When judging extracted honey, the judges consider the following characteristics of each entry:
Cleanliness of the jar and lid
Correct fill level (See photograph below)
Uniformity of the three jars that comprise the entry
Cleanliness and clarity of the honey
Moisture content
Aroma and flavor



This is a photograph of a one pound classic honey jar that has a 48mm diameter mouth. The purpose of the picture, however, is to show clearly the correct fill level. It also shows some things that are more difficult to see: The inside rim of the mouth of the jar above the honey has bits of 'stuff' adhering to it that should be wiped off before placing into the competition. The outside of the jar also shows numerous smears that must be removed. This jar is not competition ready! Keep in mind that a wonderful honey can be eliminated if the technical details haven't been tended to. Information about preparing entries follows this section about the Rules.

Black jar

Coweta Beekeepers Association will provide the black jars. An entry is one jar. The honey will be transferred into the jar by the exhibitor. Black jar honey is judged on flavor only.

Chunk honey

An entry of chunk honey is three (3) jars. Chunk honey must be displayed in three glass, straight-sided, wide-mouth pint jars, such as Ball or Kerr canning jars. The same criteria cited above for judging extracted honey applies to chunk honey. The chunk of comb must be in one piece. The cuts should be clean and uniform. The chunk of comb should fill fifty percent of the volume of the jar, the other fifty percent being honey.

Creamed Honey

An entry of creamed honey is three jars. Creamed honey must be displayed in straight-sided eight ounce jars with solid lids. Creamed honey is judged on the fineness of crystals, uniformity and firmness of product, cleanliness and freedom from foam, flavor and color.

Cut comb

An entry of cut comb honey is three boxes. These must be boxes made for displaying cut comb and may be either square or round, and must be transparent on all sides.

Section comb honey

An entry of section comb honey is three boxes. Ross rounds and square section entries must be

displayed in the frames. Square sections must be in a cellophane bag and placed inside a window carton made for the display of section comb honey. Round sections must be in clear plastic boxes made for the display of section comb honey.

Section comb honey entries are not judged for flavor. Some of the judging criteria are uniformity of appearance and color, cleanliness, absence of uncapped cells, freedom from granulation and pollen, uniform weight of each section, and total weight of the entire entry.

Beeswax

Wax is judged based on cleanliness, uniformity of appearance and shape, color, aroma, and absence of defects such as cracks and shrinkage.

An entry of beeswax may be any one of the following:

Wax block

The block must be at least one inch thick but not more than two inches thick. The block must weigh a minimum of one pound.

Three molded or dipped tapers

Minimum length is eight inches.

One of the candles in each entry will be burned.

Molded tapers must have flat finished bases. The wicks must be trimmed to one-half inch in length.

Dipped tapers should have the last drip left on. The wicks must be left joined.

One molded form

The form must have a flat finished base.

Mead

Classes are sweet mead, dry mead, melomel (Fruit Mead), and cyser (Mead made with Cider). A member may enter one bottle in each class.

A 3" x 5" white card on which is written the type of mead must accompany each entry.

Mead is judged based on the cleanliness of the bottle and the cork, color, clarity, lack of sediment, aroma, body, and flavor.

An entry of mead is one clear glass 750ml bottle. A 3"x5" card on which any added fruit is listed must accompany each bottle.

Corks may be either cork or plastic

Mead should be filled to within one-half inch of the bottom of the cork.

Photographs

Each member may enter one photograph.

A 3" x 5" white card on which a brief description of the photograph is written must accompany each entry.

Art work

Each member may enter one art work.

A 3" x 5" white card on which a brief description of the art work is written must accompany each entry.

Crafts

Each member may enter one craft item.

A 3" x 5" white card on which a brief description of the craft is written must accompany each entry.

Awards

Ribbons will be given in all classes even if there is only one entry in the class. That entry, however, must be deemed worthy of the award by the judge or judges. Award categories are:

First Place: Blue

Second Place: Red

Third Place: White

Best in Show: Purple

Cash prizes will be awarded to Best in Show and First and Second place winners in each class provided that the class has at least two entries.

The contest date is October 2012.

The decisions of the judge or judges are final.

GOOD LUCK

Meeting

Our next meeting will start at 7:00 pm at the Asa Powell Expo Building. Meeting date is September 10, 2012. Refreshments are being supplied by (Lynn McElreath will get in contact with you!!). **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

Georgia Beekeepers Association Fall Meeting September 8 - 9, 2012 8:00 AM
McDonough, Georgia