



# WAKE COUNTY BEEKEEPERS ASSOCIATION

[www.wakecountybeekeepers.org](http://www.wakecountybeekeepers.org)

**August Meeting: Tuesday,**  
August 14<sup>th</sup>, 2012 at  
7:30 pm

**Location: Raleigh Police  
Club - 3500 Leonard Rd.,  
Knightdale, NC 27545**

**Featured Program  
Speaker: Betsy of  
Betsy's Bees.**

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## July Meeting Summary

- **August Meeting Date:**



August 14<sup>th</sup>, Tuesday,  
7:30 pm. We will meet at  
the Raleigh Police Club.

- **Betsy of Betsy's Bees**

to do a presentation on  
queen rearing.

- If you have not picked up  
your WCBA or NCSBA  
memberships please see  
Treasurer, Neil Woodcock at  
the August meeting.

- The July meeting  
featured a visit to Big  
Boss Brewing Company.  
Ben Starr from Starlight  
Mead was present along  
with many members of  
our WCBA who brought  
their mead for us to taste.  
Those that brought mead  
included:

- Ricky Barbour
- Margie Gurganus
- Charles Heatherly
- Kelly Horn
- Ben Starr
- Tim Sullivan
- Brian Sweeney

We were given a tour of Big  
Boss Brewery by Tim  
Sullivan. It was an excellent  
tour. The evening was very  
interesting and many enjoyed  
the opportunity to taste the  
mead from other members.

- Volunteers are always needed at  
the Asheboro Zoo honey bee  
exhibit. Volunteers are allowed to  
sell honey while they are working  
the exhibit. Training will be  
provided for volunteers so  
beekeepers of all experience and  
knowledge levels are  
encouraged. For more  
information on volunteering  
please contact Judy Pick  
[JimJudy9@aol.com](mailto:JimJudy9@aol.com) or Janna  
Lewis [jpdaniel@embarqmail.com](mailto:jpdaniel@embarqmail.com)
- **Bug Fest is in September.**
- The NCSBA summer meeting  
highlights included approval of a  
North Carolina Certified Honey  
Program. The press release is  
on another page of this  
newsletter.



This is the new certified honey  
label for North Carolina

**2012 WCBA Officers:**

**President:**  
Andy Currin

**Vice President:**  
Steve Brown

**Secretary:**  
Gordon Goeking

**Treasurer:**  
Neil Woodcock

**Program Chairman:**  
Raymond Goodman

**Board of Directors:**  
Vivian Joyner  
To serve 2 years  
Danny Jaynes  
To serve 1 year  
Larry Williams  
To serve 3 years

**Education Materials:**  
Ben Crawley

WCBA officer contact information can be found on the WCBA website:  
[www.wakecountybeekeepers.org](http://www.wakecountybeekeepers.org)

**Location of Club  
Extractors & Equipment:**

The club owns equipment that is available for members to borrow. Please contact the following people for equipment:

Steve Hildebrand:  
Knightdale 919-266-9464; Ron Nickels: Apex 919-961-8032; James Knox: Raleigh 919-847-5098; Larry Hall: Central Wake 919-612-4499.  
See complete list on the WCBA website.

**Upcoming NCSBA Events**

- Check the NCBSA website for detailed information on these events:  
<http://www.ncbeekeepers.org/news.htm>
- Upcoming Events:
  - **September 7-16, 2012 -- [Mountain State Fair](#)**, Fletcher, NC includes honey competition

Link to honey competition information:

<http://www.mountainfair.org/2012/c.pdf>

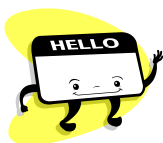
- **September 15, 2012 -- [Bugfest](#)**, NC Museum of Natural Sciences, Raleigh, NC.
- **October 11-21, 2012 -- [NC State Fair](#)**, Raleigh, NC includes honey competition and exhibit.

**ATTENTION MEMBERS:**

**Remember to bring and wear your name tag to each meeting so we can easily identify one another.**

**Check off your name on the attendance sheet so we can track membership attendance.**

**We would also like Visitor's to check in and fill out a name badge.**



**The NC State Fair is October 13-23, 2011**

If you are interested in entering your honey or other items in the honey and beekeeping category, entry deadline is: September 20<sup>th</sup>, 2012 by 5:00 pm. See website for complete details on rules and how to register online:  
<http://www.ncstatefair.org/2012/Competition/HowToEnter.htm>

## NC Certified Honey Program Approved

### When You See This Label You Know It Is the Real Deal

North Carolina beekeepers have developed a way to make sure consumers know their honey is the real deal, not adulterated and not mislabeled. The North Carolina State Beekeepers Association has developed a Certified Label for its members who agree to adhere to certain standards. To qualify for the program honey must be pure honey and not adulterated with anything. If the beekeeper implies that it is produced locally, that must be true. And, if the honey is promoted to be from a specific floral source, such as the premium sourwood honey that is common in Western North Carolina, at least 51 percent of the identifiable pollen, based on accepted laboratory testing procedures, in the honey must be from the sourwood tree.

“When you see this label, “Certified by the North Carolina State Beekeepers Association,” affixed to a jar of honey, you will know that it is good honey and pure,” said Danny Jaynes, President of the NC State Beekeepers Association. “We hope this will clarify confusion that may exist in the market place about the quality of honey,” Jaynes added. “By agreeing to the terms of this program, our members agree that the honey they offer for sale will be true to the information on the label and nothing less.” While the U.S. Food and Drug Administration have developed standards for a wide variety of foods, from lard to beer, it refuses to define a honey standard despite the fact that beekeepers have been asking it do so for half a century.

The North Carolina State Beekeepers adopted a standard of honey two years ago. The standard defines honey as the natural, sweet substance produced by honey bees from the nectar of plants. Honey is primarily composed of fructose, glucose and water. It also contains other sugars as well as trace enzymes, minerals, vitamins, amino acids, and pollen. The color of honey varies from nearly colorless to dark brown. The consistency can be fluid, viscous, or partly to entirely crystallized. The flavor and aroma vary, but are derived from the plant origin.

U.S. beekeepers produce about 150 million pounds of honey each year; however, more than 350 million pounds are consumed in the U.S. market place. This demand for 200 million pounds of honey imports each year provides a strong incentive for some unethical brokers to cut corners such as adulterating the product or bringing in cheap imports from China which is illegal. The certified label program by North Carolina beekeepers is a way to inform the public of the excellence and purity of honey bearing this certified label.

**For information about participating in the program, contact either Danny Jaynes or Charles Heatherly.**

Have questions about beekeeping or looking for a mentor?

**WCBA President, Andy Currin will host beekeeping Q&A / hands on demos at his bee yard. The number and content of the demos will be based on member response.**

**If interested in attending these demos contact Andy Currin at: [acurrin@embargmail.com](mailto:acurrin@embargmail.com) or 919-868-4014**



### **Honey Tasting in November:**

Last year's honey tasting went so well that we're going to do it again!

Save your favorite bottle of honey and bring it to our honey tasting in November..

If you travel over the summer pick up a bottle from the city you visited and share that with the group too!

Any and all honey entries are encouraged for the tasting.

This is a great way to interact with members and try each other's wonderful honey!



## August in the Bee Yard



August, this is the month that colonies typically start collapsing due to varroa infestation.

Frequently, these were strong colonies in July but dead by September. As the amount of brood rearing in the colony slows, the varroa

mites have fewer and fewer cells in which to raise their young thus the mites per brood cell soon overwhelm the colony and it dies. Next comes the robbing and then the wax moths destroy what's left.

It is recommended that you check early this month and treat if needed.

It is also recommended to check your queens.

Make sure she is healthy going into the winter. Replace weak queens or combine weak colonies with stronger colonies if needed.

Make sure your bees have plenty food stores. Feed a heavy sugar syrup 2:1 ratio when going into the winter.

Information derived from: <http://alamancebeekeepers.com/aug06.aspx>



Check the **WCBA WEBSITE** for up to date information:  
[www.wakecountybeekeepers.org](http://www.wakecountybeekeepers.org)



**Pictures from July Meeting at Big Boss Brewery**