



# WAKE COUNTY BEEKEEPERS ASSOCIATION

**Next WCBA Meeting: Tuesday, June 8, 2010 at 7:30 pm**

**Location: Wake County Office Park – 4011 Cary Dr. Raleigh, NC 27610**

**Featured Program Speaker: Jim Cook and Paul Strickland will discuss extracting honey. This is an exciting topic that new beekeepers will not want to miss!**

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## Cooking with Honey Contest

*Editor's note: Mary Jaynes is NCSBA's **Cooking with Honey** Contest Coordinator. The following information has been submitted to provide members with adequate information prior to our Convention Contest and to encourage your participation.*

**The annual contest for "Foods Cooked with Honey" will be held during the upcoming summer meeting in China Grove. We are looking for a record number of entries.**

The Cooking with Honey Committee consists of five members who have extensive knowledge and experience with food preparation including using honey as a principal sweetener. All of the entries will be checked in strictly following the rules printed below. Please read these guidelines carefully.

It is very important that the judges not know who the items being judged belong to; therefore, the judges will not participate in receiving the entries. If there is anything you do not understand, call or email Mary Jaynes (phone: 919 567 9568 or email: [djaynes101@nc.rr.com](mailto:djaynes101@nc.rr.com))

The judging will be done by members of the committee. Only the judges will be in the room during the judging. Each judge will have a score card for each item being judged and will use the point system described below to evaluate and judge the entries. Each contest participant will be given a score card for each of his/her entries showing how the entry fared in the judging. Our object is to make this contest as objective and fair as possible. Good luck with your entries.

#### NCSBA ENTRY CATEGORIES, JUDGING CRITERIA AND RULES FOR FOODS COOKED WITH HONEY CONTEST

All entries in this competition must contain honey as the principal sweetening ingredient. Entries must be prepared from ingredients compatible with commonly accepted recipes for the class in which they are entered. The purpose of this competition is to demonstrate skill in the use of honey in cooking. Because of their high sugar content, commercial mixes may not be used. There are no other ingredient restrictions. Factors such as whether the entry is representative of the entered class and freshness of the product will be considered in the judging. It will be the responsibility of the exhibitor to see that entries are correctly classified and tagged. Score cards will be provided for the judges to use as guides in judging foods cooked with honey.

Entries must be submitted on Friday morning between 9 a.m. and 10 a.m. on the form provided. Each person entering items in the contest will be assigned a number to be used on all of his/her entries. That number should be placed at the proper place on the entry tag and on the recipe card in the upper left corner. There must be no names or anything that would identify the exhibitor. A recipe, typed or printed, on a 3" X 5" card (front only) must be submitted with each item entered (may be placed in a zip lock bag). If the recipe is not included with the item, the entry will be disqualified.

No entries accepted requiring refrigeration: (Example: no uncooked eggs, pineapple, cream cheese, no meat, fish, poultry or vegetable entries accepted).



*Cooking with Honey Contest, Continued from Page 1*

ALL CAKES AND BREADS MUST BE ENTERED ON A 6" X 10" CARDBOARD OR PAPER PLATE, PLACED IN A CLEAR PLASTIC BAG WITH ENTRY TAG ATTACHED TO PLATE AND EXTENDING OUTSIDE BAG. NO ENTRIES ON GLASS OR CHINA WILL BE ACCEPTED. EXHIBITORS ARE REQUIRED TO BRING A WHOLE CAKE, ½ LOAF BREAD, FOUR (4) ROLLS, SIX (6) COOKIES, EIGHT (8) PIECES OF CANDY, FOUR (4) MUFFINS, ONE (1) PIE—MUST BE IN AN ALUMINUM PAN. BOUGHT PIE CRUST MAY BE ENTERED; HOWEVER WILL NOT SCORE AS HIGHLY AS EXCELLENT HOMEMADE CRUST.

Entries become property of NCSBA and are served at the Saturday morning break. Exhibitors are encouraged to bring extra cookies, candy, etc. to serve at the Saturday morning break.

Due to guideline length, not all material will be included. For example, on Judging Criteria categories, only one example, Bread, is given. **For a complete copy of rules visit the web site [www.ncbeekeepers.org](http://www.ncbeekeepers.org)**

**Simply click on Members' Page then on Honey and Cooking Competition Guidelines to print a complete copy. Or call your extension agent and ask for him/her to download a copy for you.**

**ENTRIES**

| Class | Entry   |       |   |
|-------|---|-------|---|
| SM-30 | Bread, loaves (yeast-white)                               | SM-39 | Pies                                      |
| SM-31 | Bread, loaves (yeast-whole wheat)                         | SM-40 | Sauce (i.e. honey BBQ, etc.) 4 oz. min.   |
| SM-32 | Quick fruit bread (i.e. zucchini, banana, etc.)           | SM-41 | Dressing (honey mustard, etc.) 4 oz. min. |
| SM-33 | Muffins   | SM-42 | Candy                                     |
| SM-34 | Rolls (plain with honey topping)                          | SM-43 | Snack food (popcorn, granola, etc.)       |
| SM-35 | Rolls (pecan or cinnamon w/honey glaze)                   | SM-44 | Pickles                                   |
| SM-36 | Honey Bars & Brownies (any flavor)                        | SM-45 | Jams                                      |
| SM-37 | Cookies (any flavor; i.e. fruit drop, rolled, drop, etc.) | SM-46 | Jellies                                   |
| SM-38 | Cakes (no cake mixes accepted)                            | SM-47 | Preserves                                 |

**JUDGING CRITERIA****CATEGORY:****Bread**

| Good Qualities                    | Poor Qualities             |
|-----------------------------------|----------------------------|
| I. Appearance - 20 points         |                            |
| -Pleasing appearance              | -too pale or too brown     |
| -even golden brown color          | -irregular or poor shape   |
| -good shape, well proportioned    | -has cracks or bulges      |
| -even rounded top                 | -hard, dry crust           |
| II. Texture – 20 points           |                            |
| -fine even grain                  | -large cells, coarse grain |
| -small thin cell walls            | -thick cell walls          |
| -light for size                   | -tunnels of large holes    |
| -crisp crust about 1/8 inch thick | -heavy for size            |
| III. Crumb – 20 points            |                            |
| -even color throughout            | -gray or dark streaks      |
| -slightly moist                   | -harsh, crumbly, dry       |
| -light & elastic                  | -doughy                    |
| -tender                           | -tough                     |
| IV. Flavor – 20 points            |                            |
| -good well blended flavor         | -flat tasting              |
| -sweet nutty flavor               | -sour fermented flavor     |
| -pleasing                         |                            |

**We will have a live auction at the June meeting!**

The association has 2 older extractors to be auctioned and encourages all members to participate.

**The raffle at the June meeting will be an uncapping tank.**

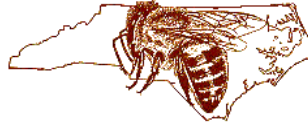
This would be a great piece for equipment to add to your beekeeping supplies during the month of June while honey extraction is underway!

**Interested in volunteering for the WCBA?**

We are looking for a member to be the club Librarian!

**Duties include:** rolling the cart of library resources into the meeting room from the storage area, putting it back in the storage area after each meeting, and keeping up with what books or movies are being rented/returned by club members. If interested please see the VP, Ricky Barbour at the June meeting between 7-7:15 pm. *We appreciate the extra help!*

## Upcoming NCSBA Events



- The North Carolina State Beekeepers Summer Meeting is **July 8-10, 2010** in China Grove, Rowan County.



- The Eastern Apiculture Society will have its annual conference **August 2-6, 2010** in Boone, NC. See website for details: <http://www.easternapiculture.org/programs/2010/>



- Check the NCBSA website for more information on these events: <http://www.ncbeekeepers.org/news.htm>

## May Meeting Summary



**Bug Fest is September 11<sup>th</sup>, 2010!**

If you would like volunteer for one of the three time shifts for the day at Bug Fest please contact Tim Huffman at 919-269-6790 or [timjoehuffman@aol.com](mailto:timjoehuffman@aol.com).

Bug Fest will be held from 9:00 am – 3:00 pm on September 11<sup>th</sup> in downtown Raleigh at the Life and Science Museum. This is the WCBA's largest fundraiser and we encourage all members to volunteer. Each year the association donates part of the proceeds of Bug Fest to the Life and Science Museum. This year we will continue our support for the museum and we will also be donating the proceeds of Bug Fest to Dr. Tarp's research at the NC State Bee Lab. Continuing support of our local bee lab benefits beekeepers all across North Carolina. To see the various projects that Dr. Tarp and

staff are working on at NC State, please visit the NC Apiculture website at: <http://www.cals.ncsu.edu/entomology/apiculture/>.

The May 8<sup>th</sup> delivery of the nucs went very well. 2/3 of the nucs were picked up by 8:00 am. We appreciate all who helped organize this event. We hope to have the nucs arrive earlier next year. The delivery was delayed this year because it was a bad year for queens.

**Hats & Shirts for Sale:**

The association will be selling polo shirts and hats. Vice President, Ricky Barbour will have hats for sale at the June meeting. The hats will be \$8.00 each. Ricky will be taking pre-orders at the June meeting for the polo shirts for \$15.00 each. If you would like the shirt to have a pocket please add a \$1.50 to the \$15.00. The shirts are available in all colors requested. Please bring cash or a check for payment of these items and indicate the desired item you indicate the desired item you are ordering to Ricky.

The association has about \$8,000 dollars in the treasury and will be purchasing 2 extractors to replace 2 older extractors. The new extractors should be ordered in time to have at the June meeting. We will auction off the 2 old extractors at the June meeting.

If any member would like to see the association purchase certain items please talk to the President, Mitchell Wrenn or VP, Ricky Barbour (contact info can be found on page 4).

Local Commercial Beekeeper and Honorary Member of the WCBA, Jack Tapp, has been made a lifetime member. Jack continues to serve the beekeeping community and we appreciate having him as a lifetime member of the WCBA.

Congratulations to Danny Jaynes in becoming a North Carolina Master Beekeeper! To find out more about the NC Master Beekeeper Program, please visit: <http://www.ncbeekeepers.org/master.htm>

## Pest Management in the Hive

The featured program for the May meeting was Don Hopkins. Don led the discussion on pest management in the hive.

Don began telling members the two essential tools for a beekeeper:

1. Keep your hive tools clean. If it's not clean enough to eat off of then you need to wash it. Spreading unwanted diseases and pest between your hives can be easily prevented.



2. Learn how to properly light a smoker. Help a new beekeeper out by showing helpful techniques for lighting a smoker (and keeping it lit).



In North Carolina a hive has to have movable combs/frames in order to check for pests/diseases.

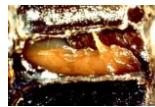
You want to be able to see eggs in a cell to have a healthy "queen right" colony (developing brood from egg to larvae to pupa).

The queen will lay in the same place about every 3 weeks and the newly emerged worker will clean the cell to make it ready for a queen to lay again.

The main diseases affecting hives are as follows:

- **American Foul Brood:** Probe sunken cells with

the end of a match and see if there is a sticky goopy mess which may also smell. This is a bacterial disease that is fed to the day old larvae and when the larvae are capped the developing brood dies. You can see scales of the bacterial spores in the cells and should be treated by burning the equipment and freezing the bees. Or you can put the equipment in a ethylene oxide chamber that is operated by the State Bee Inspectors. In NC AFB is reported below 2% a year.



AFB

- **European Foul Brood:** Also a bacterial disease and stress, yellow in color, kills bees at various developing stages. Smells bad but has no stringy mess in the cells. This is a very rare disease in NC.
- **Chalk Brood:** Developing brood looks like a "mummy" or piece of chalk. A healthy colony will generally take care of this problem.



Chalk Brood

- **Tracheal Mite:** Introduced in 1987 and was once a serious problem in NC around the early 90's. The mites live in the

breathing tubes of the bee's trachea. This is rarely seen in NC.

- **Nosema Apis:** Spotting on the front of a hive and inside the hive. Often called bee diarrhea. Treat this with an anti-biotic that can be purchased from a bee supply company.
- **Varroa Mites:** Every beekeeper has mites in their hives; the most important thing to do is to control the number of mites you have. Use the sugar shake method for the best way to tell how many mites are in the hive. There are also several treatment options for mites on the market.



Varroa Mite

- **Small Hive Beetles:** This has been around in NC for 11 years. A strong hive can defend themselves against hive beetles. They are more of an annoyance to the bees and the beekeeper. Treatment and traps are available to keep the number of beetles to a minimum if needed.
- **If you ever feel that your hive has a pest or disease problem, please contact a State Inspector in your area. You can see more information for the State Inspector program in North Carolina at:** <http://www.ncbeekeepers.org/inspect.htm>

### 2010 WCBA Officers:

#### President:

Mitchell Wrenn  
919-306-2735  
[wrennbees@yahoo.com](mailto:wrennbees@yahoo.com)

#### Vice President:

Ricky Barbour  
919-269-0108  
[rickybarbour86@yahoo.com](mailto:rickybarbour86@yahoo.com)

#### Secretary:

Sarah Pleasants  
919-880-8208  
[sarahpleasants@piedmontliho.com](mailto:sarahpleasants@piedmontliho.com)

#### Treasurer:

Vivian Joyner  
919-387-0164  
[vivnwhit@earthlink.net](mailto:vivnwhit@earthlink.net)

#### Program Chairman:

Kate Hanser  
919-387-7631  
[kahanser@ncsu.edu](mailto:kahanser@ncsu.edu)

#### Board of Directors:

Danny Jaynes  
919-567-9568  
[djaynes@nc.rr.com](mailto:djaynes@nc.rr.com)

Dan Brubaker  
919-387-6731  
[jdrubaker@yahoo.com](mailto:jdrubaker@yahoo.com)

Tim Hoffman  
919-269-6790  
[timjoehuffman@aol.com](mailto:timjoehuffman@aol.com)

#### Phone Mentor:

Jerry Brantley  
919-269-9333

#### Education Materials:

Bill Cole  
919-522-5733  
[wcole@nc.rr.com](mailto:wcole@nc.rr.com)

#### Location of Club Extractors:

The club owns equipment that is available for members to borrow. Please contact the following people for equipment: Steve Hildebrand: Knightdale 919-266-9464; Vivian Joyner: New Hill 919-387-0164; James Knox: Raleigh 919-847-5098; Larry Hall: Central Wake 919-612-4499. See complete list at: <http://www.wakecountybeekeepers.org/equipmentList.html>

**WCBA  
Announcements:**

- If any member of the WCBA would like to submit pictures, articles of interest, honey recipes, or any other valuable beekeeping information in the monthly newsletter please contact the WCBA Secretary: Sarah Pleasants at 919-880-8208 or [sarahpleasants@piedmontlitho.com](mailto:sarahpleasants@piedmontlitho.com)
- Also if any member of the WCBA would like to suggest a speaker or a topic to be presented at the meetings, please contact the WCBA Program Chair: Kate Hanser at 919-387-7631 or [kahanser@ncsu.edu](mailto:kahanser@ncsu.edu)

We look forward to hearing from you!



**Check out the  
WCBA website:**

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

- Up to date information on the WCBA events
- Educational resources
- WCBA Newsletters
- Valuable information on what the WCBA has available for you!

## June in the Bee Yard



During the month of June, consider harvesting a small (or large if possible) honey harvest. It is best to harvest honey in late June.

In the Piedmont region most of the flowering plants are out of bloom now, so don't forget to leave enough honey for your bees to eat on. You may also feed your bees sugar water if need be.

If you are planning to move your bees to the

mountains, then you may be able to produce a second honey crop. Some areas in the mountains have both basswood and sourwood trees and each produces an excellent quality honey.

According to the NCSBA Calendar, the basswood trees start blooming in the mountains on June 20 and bloom for 23 days. The sourwood trees start blooming in the mountains on June 25 and bloom for 25 days.

Information derived from:  
The Alamance County Beekeepers Association - <http://alamancebeekeepers.com/june06.aspx>

## Honey Tasting at the WCBA



The WCBA would like to hold a club "honey tasting" at the October meeting. This will be a fun and interactive way for members to try different varieties of honey.

We are requesting that members submit 1 or 2 1 lb. jars of honey from their honey harvest or from other people's honey harvest.

Members are asked to bring the 1 lb. jars labeled with the name of the person who is submitting the honey, what honey variety it is, and from what area the honey was

harvested from. Please submit the 1 lb. jars to Program Chairman, Kate Hanser on or before the September meeting. You will find Kate at the name badge table where she faithfully sets out the name badges and hands out the door prize tickets.

We appreciate all who can contribute in submitting 1 lb. jars for our honey tasting and hope that all members enjoy this exciting event!



**Do you know a high school or middle school with an FFA, 4-H, or Science group that would like to start a beekeeping program?**

**If so, contact the association President, Mitchell Wrenn and let him know how we can involve the association in supporting beekeeping interest in our local youth. If there is a particular school or group that may be interested please let us know!**

**Look for the latest beekeeping supplier's catalogs at the monthly meetings!**

**Also, because the WCBA was named the 2009 chapter of the year members can still receive a 5% discount on all their orders through July from Brushy Mountain Bee Supply. You may also save on shipping by ordering through Jack Tapp at Busy Bee Apiaries for supplies from Brushy Mountain.**