



WAKE COUNTY BEEKEEPERS ASSOCIATION

Next WCBA Meeting:
Tuesday, November 9th, 2010 at 7:30 pm

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

Featured Program Speaker: Dr. Juliana Rangel, a post-doctoral student in Dr. Tarpay's lab, will be speaking on current research at the NCSU bee lab.

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NC State Fair 2010

This year the NC State Fair had over 1 million visitors, many who stopped by the Beekeeping display area. Wake County had several members submit honey, mead, beeswax products, gift baskets, pictures, and other entries. Congratulations to all the members who submitted their honey products and received ribbons for their entries.

Below are several entries submitted by WCBA members:



The Wake County display booth was nicely arranged by Ben Crawley and others. Although the fair just ended we would like to begin planning for next year. If anyone has ideas for next year's theme for the display booth please contact Sarah at: secretary@wakecountybeekeepers.org.



Honey sales at the NCSBA were brisk. The honey sales proceeds help raise money for the NCSBA education programs. The honey sold came from different counties all across North Carolina which gave fair goers a chance to purchase honey from across the state.

Many children enjoyed honey sticks and learning about bees. The beekeeping education area featured an observation hive, a bee cage, and many volunteers answering questions and teaching fair goers about honey bees.



Honey entries at the 2010 State Fair:



Many Thanks to all the Fair Volunteers!!

Upcoming NCSBA Events



- Check the NCSBA website for more information on these events: <http://www.ncbekeepers.org/news.htm>
- **November 13, 2010** -- [New Frontiers in Beekeeping](#) symposium, Folk Art Center, milepost 382 on the Blue Ridge Parkway in Asheville NC. Sponsored by [Western North Carolina Center for Honeybee Research](#).



October Meeting Summary

- The proceeds of Bug Fest totaled \$800.00. It was suggested by the treasurer, Vivian Joyner to round the amount to donate to Dr. Tarpy's research to \$1,000 because the association had the money to give. The motion was made and passed to give Dr. Tarpy \$1,000 towards his research at NCSU.
- Danny Jaynes suggested that the membership should consider raising money to assist the newest NCSBA county chapter: Five Counties.
- Don Hopkins and Danny Jaynes spoke on the updates of CCD. Don stated the # 1 threat to bees is still the Varroa mites. He encouraged members to maintain proper hive management and to call him if any questions or inspections need to be done on members' hives.
- Recently supported studies by scientist on the cause of CCD seem to be a combination of 2 viruses: Nosema and Iridescent.
- The direct cause of CCD is still unknown and studies are still ongoing.
- Don and Danny finished the meeting by answering general bee disease and pest management questions from members.



The annual Holiday Cookout will be held at the December meeting.

Mark your calendars for December 14th. The meeting will begin at 6:30 pm. Be sure to bring a side dish and a healthy appetite to share!

Honey Tasting

The honey tasting held at the October meeting was quite a hit! Members submitted 13 jars of honey for the tasting. Entries came from the Raleigh, Knightdale, and Mountain area.



Each person who submitted a jar stood up and spoke a little about where they had their bees and what they believed their bees were collecting when making this honey. It was interesting to hear the different places that WCBA members kept their bees.



It was even more interesting to hear member comments on the honey they tasted. Many people noted that the honey from the Raleigh area tasted different depending on where in Raleigh they were located (South vs. North Raleigh). Members also

noted that clover, wildflower, and sourwood all had distinct flavor and colors.

Kate Hanser who organized the event even had score cards where members could rate their favorite flavors. I believe the crowd favorites were the Blueberry honey and the Sourwood Honey.



Because members enjoyed the honey tasting so much, we would like to plan several honey tastings for next year. One tasting after the first honey harvest and one in late fall.



We look forward to having another honey tasting next year and special thanks to Kate Hanser for organizing a fun event!

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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
- 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

We look forward to hearing from you!



Check out the **NEW**
LOOK and **FEATURES**
of the
WCBA website:
www.wakecountybeekeepers.org

November in the Bee Yard



November is the month to prepare you bees for the winter. Be sure to place entrance reducers in the front of the hive. Raise the hive cover approximately 1/8 of an inch in order to provide upward ventilation. Also lift your hives and make sure the bees have enough honey to eat through the winter. If the hives feel light and are in need of food, make sure

to feed your bees a thick sugar water mixture. The ratio of sugar to water for the winter should be a two part sugar to one part water mixture.

To make that mixture, fill your container to the half way mark with water. Pour the water into a pan to place on stove to warm up or boil. Completely fill your container with sugar. Add sugar to hot water and stir. Hot or boiling water will help to dissolve the sugar better. Allow mixture to cool before feeding your bees.

The hive activity will begin to slow down as the bees prepare for winter. Check that the queen and colony is in good health as the winter approaches.

Information derived in part from the Alamance County Beekeepers Association: <http://alamancebeekeepers.com/nov06.aspx>

Honey Pumpkin Pie

Ingredients:

- 1 can (16 oz.) pumpkin
- 1 1/3 c. undiluted evaporated milk
- 1/3 c. honey
- 1/2 c. sugar
- 2 lg. eggs
- 2 tsp. pumpkin pie spice
- Unbaked 9-10" unbaked pie crust
- Top with whipping cream

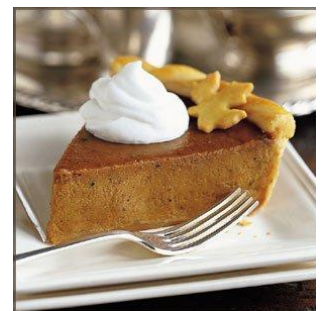
Cooking Directions:

In a large bowl mix pumpkin, milk, honey, sugar, eggs and pumpkin pie spice with a wire whisk until smooth.

Pour into unbaked 9 or 10 inch pastry crust with high fluted edges.

Preheat oven to 425° degrees. Bake pie 15 minutes. Reduce oven to 350° degrees. Bake 35 minutes more or until knife inserted 1 inch from crust comes out clean.

Cool on rack; chill. Garnish with whipped cream.



Enjoy this holiday treat
with your family!