



Bee Line

www.cherokeebeeclub.com

September/October 2006

President's Corner - "Gone Fishin"



Fall Feeding (by Trina Barron)

There are times in the year when feeding bees can be beneficial, or even essential. When, what, and how you feed your bees depends on what you are trying to accomplish. In the fall, after the honey crop has been taken off, it may be necessary to begin feeding your bees to prevent starvation, depending, of course, on how much honey you have left for the bees. Feeding from now through mid-October should be to prevent starvation, rather than to build up stores for winter. That will come later. One approach for feeding the bees anytime of the year is to transfer frames of honey from hives that have excess stores, to those with no food stores at all, keeping in mind, however, that stronger hives will require more food. Remember also that location of food stores is as important as quantity. It is desirable for the bees to begin storing some honey around the brood as this keeps the brood healthier. Not only will fall feeding serve to prevent starvation, it will also serve to help replace the weak, sick and diseased bees left over from the summer. Fall feeding also makes the bees healthier and better able to accumulate nectar from the fall flowers. The idea for fall feeding is to feed small amounts intermittently. You don't want the bees storing so much food in the brood chamber as to limit space for egg-laying. Here in north Georgia we still have enough warm weather ahead that we still want to encourage brood expansion. So, for example, if you are using Boardman feeders and it takes two days for the bees to empty a quart jar, wait three to five more days before refilling. This will allow time for the bees to eat the stored

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syrup before storing more. A ratio of 2:1 sugar to water is good for fall feeding. Frame feeders that fit inside the hive work well for fall feeding, holding about one gallon of syrup. Continue with this intermittent feeding through mid-October, checking food stores frequently. By mid-October and continuing through Thanksgiving the focus shifts from feeding to prevent starvation to feeding to build up winter food stores of about 30-40 lbs. If you can't feed frequently, a good option for feeding at this time is top feeders, which hold several gallons of syrup. Here in north Georgia, all feeding should be finished by Thanksgiving. The bees should have built up enough stores to last them through winter and into late February. This is not always the case, however, with warm-day winter food checks being beneficial. Feeding during the cold winter months should be done only under emergency situations. It is tricky and not desirable to feed when the hive is broodless. Planning and acting now will enable your bees to over-winter well and be strong when you start working your bees in late winter to build the brood volume. *(Contributions by BJ Weeks)*

Cherokee Beekeepers Club Shows Strong Presence at Fair



CBC's award winning booth at this year's Cherokee County Fair.

The Fair began Monday, September 11 and ran through Saturday September 16. Our booth took 3rd place award this year. Special thanks to Bud, Vickie and Worth for donating their beekeeping items, creating the beautiful artwork and for setting up the booth Sunday before the Fair!!! Honey Show Winners to be announced in next issue of Bee Line!

2006 Calendar of CBC Meetings

September 21 Cindy Bee – Swarm Collection
October 19 Dr. Keith Delaplane – Africanized Bees
November 17 Holiday Dinner
December No Meeting - Happy Holidays!

Regular meetings held on the 3rd Thursday of each month at 7:00 PM in the Jury Assembly Room of the Cherokee County Justice Ctr in Canton, except those noted with **.

VOLUNTEERS NEEDED

We need to form several committees to plan and complete several items ahead of us for the remainder of the year:

Nominating Committee
Holiday Dinner Committee
Audit Committee

We need to form these committees at the next meeting so please don't be bashful, help out. Your help is greatly appreciated. Also, if you wish to become an officer for next year, don't hesitate to let me or someone on the nominating committee know.

Thanks ! Jim Driggers

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***Bee Culture &
The American Bee Journal***
at reduced rates (25% off),
as Association Members through the club.



Kelly's Brood Foundation, #120, by the box or sheet. And, a Dadant, 4 frame motorized Extractor. Contact Bill Posey @770-386-3311 or billsbeefarm@yahoo.com.

Beeswax Candles: Decorative, TeaLights, Votives, Tapers or Citranella Buckets. Contact Laney Cagle @ 770-893-2635 or lane714@tds.net.

Quote of the Month:

Fall

**There's a whisper down in the field
where the year has shot her yield,
and the ricks stand grey to the sun,
Singing: "Over then, come over, for the
bee has quit the clover..."**

Rudyard Kipling



Honey Baked Apples (serves 4)

3 apples, 1 tsp lemon juice, ½ cup honey,
¾ cup fresh or frozen cranberries*
¼ cup chopped walnuts, ¼ cup bread crumbs,
1 tblsp butter – melted, 1 tsp ground cinnamon
dash salt, dash ground ginger, dash nutmeg

Halve 2 apples lengthwise, brush with lemon juice. Place cut side down in oiled baking dish. Brush with honey. Bake covered at 400 for 15mins. Chop remaining apple, toss with remaining ingredients. Remove apples from oven, mound mixture on top of apples. Bake uncovered 10 minutes longer or until topping browns.

*½ cup dried cranberries may be substituted.
Serve with ice cream for dessert or with sausage for brunch.

For Sale (continued)

New and used supers with frames for sale \$10 up to \$25 each. [770-735-3263](tel:770-735-3263)

Minutes of CBC Meeting 7-20-2006

Attendance

Total members in attendance were 29.

Topic of Meeting

Tonight's meeting was hosted by Laney Cagle, Randy Tudor and Ryan Sarks.

Randy spoke to us about the process of taking the wax cappings that are leftover after honey extraction and converting them into beautiful wax that can be used to make various products, including beeswax candles. He discussed various types of solar wax melters that can be purchased or made at home. He passed out diagrams and directions of several different types. Thanks, Randy!

Laney described the process of turning this clean wax into beautiful candles. There are various things to consider when making candles, including the temperature at which wax melts (140°), and items which make the process easier (crock pots, fry daddys, etc). She showed us various types of molds and discussed various types of wicks and straining apparatus. Better Bee and Mann Lake are among the retailers which carry good quality candle making products at reasonable prices. Thanks to Laney for sharing the knowledge she has gained over the past year by trying different techniques and products.

Ryan Sarks presented a table (provided by BJ Weeks) detailing various medications for honey bee pests and diseases. A special thanks to Ryan for taking on this very confusing topic and to BJ for taking the time to put his knowledge on paper for our benefit. Now is the time to medicate. Do not wait!

Business Meeting

Jim reported that the EAS meeting is coming up July 31st through August 4th at Young Harris College. All are encouraged to attend.

Of utmost importance at tonight's meeting is the establishment of several committees.

Among those is the Fair Committee, which will organize the Bee Club's exhibit at the Cherokee County Fair, which is held around the first week in September. Volunteers recruited were as follows: Vickie and Walter Champlin, Laney Cagle and Worth Green.

Volunteers for the Holiday Dinner Committee were Randy Tudor and Worth Green. John will reserve the American Legion for us to use as we have been happy with it in the past.

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A nominating committee will be formed in the very near future to begin the process of electing club officers for the upcoming year.

Secretary's Report

Trina Barron moved to approve the minutes from the May 18, 2006 meeting, which were printed in the last BeeLine. Motion approved.

Treasurer's Report

Ryan reported that we currently have \$1,553.64 in the checking account.

A motion was made to donate \$250.00 to the Buzz Fund, which will be presented at the fall meeting of the Georgia Beekeepers Association. Motion passed.

BeeLine

Laney encouraged everyone to make article contributions to the BeeLine.

Other

Now is the time to get your honey ready to show at the Fair in September! Everyone is encouraged to enter.

Old Business

None

Adjourn

Motion was made to adjourn at 9:12 pm. Motion approved. Meeting adjourned

Minutes of CBC Meeting 8-19-2006

Attendance

Total members in attendance were 10.

Topic of Meeting

Tonight's meeting, "Preparing your Honey for Show, was hosted by Vice-President Randy Tudor. Some things to note in preparing your honey for show are as follows:

- 1) Extract "like" honeys (supers and/or frames) together.
- 2) Obtain rules for the particular show you will be entering. Read instructions carefully and select your jars. Many shows require glass one-pound queenline jars. Inspect the jars carefully, selecting those that are free of blemishes.
- 3) Fill the jar to the correct level (just above the fill line). No light should be seen between the top of the honey and the bottom of the lid. Air will come to the top, so you will want to skim off any air bubbles. Put a flashlight under the jar to see any unwanted "particles".
- 4) Judges look for consistency. Many contests require more than one jar of honey (three is common) to be submitted (together as one entry). The Cherokee County Fair requires only one jar.
- 5) If you are entering chunk comb (also known as cut comb), there are other things to consider. It is desirable for the comb to stick to the bottom of the jar and also for all of the cells to be dry (capped with solid white wax).

The judges will be looking at the following (not necessarily in this order):

- 1) Color (light vs dark)
- 2) Fullness of jar
- 3) Exterior of jar
- 4) Honey on lid?
- 5) Trash (lint, bee parts, etc.)
- 6) Moisture content
- 7) Taste

The Cherokee County Fair will be September 11 through 15. All members are encouraged to enter their best jar of honey!!!! Good luck!!

continued....

Business Meeting

Secretary's Report

Trina Barron forgot to bring a hard copy of the minutes. Motion was made to approve the minutes as presented via e-mail to board of directors. Motion approved.

Treasurer's Report

No treasurer's report was made due to the absence of Treasurer, Ryan Sarks.

Old Business

The Fair Committee has been working on details of our booth. Bud explained the Club's current paper banner is in need of being replaced. Motion was made to allocate \$100 for fair expenses, which includes the cost of having a new vinyl banner made. Motion passed.

Worth will send an e-mail to club members to get an idea of interest in having a booth to sell honey.

New Business

A Nominating Committee is being formed to nominate candidates to positions for 2007 officers and directors. The nominating committee currently consists of BJ Weeks and Worth Green, nominated by president Jim Driggers. The floor was opened for three nominations from membership. Joe Schepers, Trina Barron and Hoyt Rogers were nominated.

Elections will be held at the November meeting/dinner.

In other New Business, Hoyt explained that the racks on the honey extractor that is owned by the club have become rusty. Kelley Bee Supply is going out of business. We have the option, for about \$175, to replace the two frame rack with a nine frame rack. The membership was asked to think about this option for the next meeting, where it will be discussed again.

Adjourn

Motion was made to adjourn at approximately 8:00 pm. Motion approved. Meeting adjourned.

Interview with a Bee Keeper

Beeline Editor, Laney Cagle, recalls memories with her Father:

My Dad, Hugh Mallett celebrated his 93rd birthday on September 9th. I've always enjoyed his stories of yesteryear, so I asked him to tell me about his experiences in beekeeping.

LC: Dad, tell me about your earliest memories of bees.

HM: My Great Uncle Tom Lee and his brother Jim Lee were both beekeepers. Uncle Tom and Aunt Betty lived just down the road a piece from us. Momma would go down there to visit with them and would have to take us youngest ones with her. (He is the next to youngest of seven children.) Aunt Betty would always give us a biscuit or a piece of bread with honey on it. I can remember how good it was. That memory was from about 90 years ago. That is my first recollection of honey. (This Lee Family is reportedly kin to Robert E. Lee, somewhere down the line!)

LC: Didn't your Father keep bees?

HM: Yes, Dad always had bees, but he wouldn't let me work in them until I was older, probably in my mid-teens. My older brother Orb (Aubrey) enjoyed working with the bees the most. He was always helping Dad with them. His main job was the robbing!

LC: Did your Dad keep bees as a business?

HM: No, it was mostly a hobby for him, although, we were a very self sufficient family. You had to be back then. Dad would sell around 25 gallons of honey in the community through out the year. The amount of honey he made was dependent on the weather. He probably got \$1.50 a gallon, but he'd sell pints, quarts, or ever how much anybody wanted. Wednesdays and Saturdays were the days we'd go to town. If we had extra we'd take it in and trade it at the store. It wasn't like the syrup though. We'd just straight sell the honey. We also had a cane syrup mill. The other folks around that grew cane would bring it to our mill. Our toll was every fourth gallon of syrup, or if they had money they would just pay us for processing it.

LC: How did Granny use the honey?

HM: She cooked with it some, but mostly we just ate it on biscuits or bread. She would always have it sitting out on the breakfast table. We ate a lot of honey with biscuits, eggs, & pork. We ate good for poor folks! You know people ate a lot of pork back then, not as much beef as people do today. We had no refrigeration, but we could smoke or salt cure the pork. When we ever butchered a cow, Granpa would go all over the community the week before to let the neighbors know. They would lay claim to what ever piece they wanted. Then they'd come by to pick it up on butchering day. Or us boys would take it to them.

LC: Did you kids ever chew on the honey comb?

HM: Oh Yes, Momma kept a glass bowl with a glass dome lid on the kitchen table that most always had cut comb in it. She called it the honey pot. She would break off a hunk for us children to chew on. Those were sweet days! (I have her honey pot on my kitchen table today.)

LC: Did she ever make candles from the beeswax?

HM: Of course she did. She would use cotton string for a wick and hand dip it to make candles. We didn't get electricity until 1948. I was 35 years old and already back from WWII. So we had to use candles and kerosene lamps for light up till then, but usually we got up at sunrise and went to bed at sunset.

LC: Tell me about the hive boxes your Dad used.

HM: Everything was hand made back then. He would use heart pine lumber about 12 inches wide and about 3 feet tall. He'd nail them together on the sides, and of course he'd make slits close to the bottom for the bees to come in & out. Then he'd take a long board that was slightly wider and lay it across some bricks or flat stones for the bottom. The box wouldn't be nailed to the bottom. They would just sit on that bottom board. Then he'd take a couple of 1 by 2 slats and nail them together cross wise. That would go into the box for the bees to build their comb off of. He always called them gum boxes.

LC: How many gum boxes did he have?

HM: It would vary year to year, but usually around 30.

LC: How did he get the bees to begin with?

HM: He'd go out and catch swarms. Then once he got started, his own hives would swarm in late spring, around May. They would pitch in a bush or a tree and he would go out and rack them off into a new gum box. He always had a few extra boxes ready by the beginning of May. Sometimes we'd find bees in a hollow tree. We'd cut the tree down and split it open to get the bees out. If you got that swarm stirred up you had a mess. We were pretty lucky, I don't remember any of us every getting stung more than a few times.

LC: Did your Dad use a smoker when he worked in the bees?

HM: My brother bought a real smoker later, but Dad would just use some old cotton material tied up with a string. He'd light one end and blow the smoke into the boxes to drive the bees down into the bottom.

LC: Were there pest or other critters that would bother the hives back then?

HM: The only ones I remember Dad talking about were something called web roaches (sounds like something similar to our hive moths). There weren't any wild bears in our area of South Alabama (Troy, Pike County).

LC: Thanks Dad for giving us a little peek into how things used to be.

Health News



The qualities of honey that make it useful in treating wounds, cuts and burns, are the same properties that make honey one of the best natural remedies for sore throats, coughs and general cold symptoms. Honey has long been used in various natural sore throat remedies, from teas to syrups. Even today many commercial preparations for sore throats and coughs are still based around honey. With cold and flu season around the corner, why not try this home remedy with some of your own honey?

Citrus & Honey Sore Throat Home Remedy

This lemony remedy is effective at soothing mild sore throats.

- **4 Tablespoons honey**
- **Juice of 1 large lemon**
- **3 teaspoons vegetable oil**
- **1/4 teaspoon ground ginger**

Directions: Mix all ingredients together in a small jar.

Every hour, take 1 teaspoon in your mouth and gargle. Then swallow the remedy.

Notes from the Editor

Cherokee County has a new County Extension Agent. Please note the updates to the contact page.

Congratulations to Bud, Vickie, and the whole Fair Committee. You guys have done a great job with it. Thanks for all your hard work.

I would like to say a word of Thanks for all the support I've been getting from my friends and fellow beekeepers while I've been out of town caring for my elderly parents. I am truly blessed to be in a position to do what I know in my heart is most important.

If you have any articles you'd like to share, or if you would like to list anything for sale, please send them to me or call. Laney Cagle, lane714@tds.net, 770-893-2635

The opinions expressed in articles in the BeeLine are of the writer & not necessarily of the CBC Membership

CBC Library



Please return all materials by the October 19th meeting. Thanks!

Beekeeping - A Complete Owner's Manual	Queen Management
Beekeeping - A Practical Guide	Queen Rearing and Bee Breeding
Bees - Lectures By Rudolf Steiner	Setting Up a Package Swarm
Bees in America - How The Honey Bee Shaped a Nation	Small Scale Honey Harvesting
First Lessons in Beekeeping	The Candlemaker's Companion
Following The Bloom - Across America w/ Migratory Beekeepers	The Class Room
Honey - From Hive to Honeypot	The Healthy Taste of Honey
Honey Bee Pests, Predators, & Diseases	The Joys of Beekeeping
How Do Bees Make Honey	The Life and Times of the Honeybee
How to Keep Bees and Sell Honey	The Queen Must Die

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