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beekeeping NEWS

OCTOBER, NOVEMBER, DECEMBER, 2006

a local chapter of NORTH CAROLINA STATE BEEKEEPERS ASSOCIATION, INC.

MEETINGS & PROGRAMS:

- **Tuesday, October 10, 7:00 p.m. (no meal)** Most of us take a hike when asked to remove bees from hard-to-reach places ... not Wally Swaim! He has become the "go to" guy for bee extraction & removal. Tonight, Wally will reveal some of his methods, show his "Bee Vacuum" and discuss some of his "situations". Bring your questions and together we will find answers!
- **Tuesday, November 13** (covered dish meal) Our own Dr. Olav Rueppell, Professor of Biology at UNCG, conducts research in some very esoteric aspects of honey bees, like: Reproductive workers & aging, Caste cells and longevity, etc. He has agreed to tell us about some of these projects with his usual wit and humor. He always makes a great presentation.
- **Tuesday, December 12, 6:30 p.m.** This year's Christmas Banquet will be held at the same place as last year. We have arranged to meet at Parkwood Baptist Church located at 2107 Penny Road (just off W. Wendover @ Hwy. 68 crossing). We plan to have BBQ, slaw, beans, rolls, hushpuppies, cake, tea & coffee. As in previous years, MEMBERS of GCBA may eat at no charge. Other guests must pay for their meal. The amount will be determined by the final menu selected (about \$10-\$12.) depending on the number of members who come.

NEEDS YOUR ATTENTION:

- **Russian Nucs.. club can order 50 total for coming year so if you plan to order, notify Emerson @ 869-2647 by December. {prices @ \$65 to \$70 range}**
- **Need honey extracted? Matt Bennett will extract your honey at a cost of \$5/super and he keep the cappings. Phone 509-4288**
- **AVOID THE RUSH! Pay your 2007 dues early. Jackie will appreciate not having everyone paying at the same time & you won't have to wait in line.**



Judging honey for the annual Derbyshire Beekeepers Association competition.

Articles of Interest

New breed of UK beekeepers generates buzz /

urbanites find a new passion for an old pastime. By Ellen Tumposky for USA TODAY

London: young professionals who want to reconnect with nature are swarming to beekeeping, a traditional British hobby that until recently was the domain of rural folk and the elderly.

This breed of beekeepers tends hives in parks and allotments (British communal gardens), on urban balconies and roofs. "After a hard day at the office they go and play with their bees," explains Martin Tovey, general secretary of the British Beekeepers Association, whose membership has surged nearly 20% in the past 18 months to 10,500 from 8,800 at the end of 2004. The upward trend reverses a steep decline in the 1990s when a mite called varroa devastated British beekeeping.

"Bees always have a certain mystique to them," says Charlotte Winterborn, 54, a children's librarian, who maintains two hives on the grounds of Modern Hall Park, a historic parkland near her south London home. "The honeybee is a pretty little thing. They're so clever. They're so sensitive to everything that's going on around them."

"And of course, they produce this gorgeous honey," Winterborn says.

In beekeepers' eyes, the honey bee is unfairly maligned. Toby Mason, 34, who keeps his bees in Regents Park not far from his fifth-floor central London apartment, is vexed that one of the park keepers wants his hives relocated. "He had a very unfortunate sting, which was a totally random and peculiar event," Mason says.

"Bees will only sting to defend their home," Tovey says."

Danny Snapes, 48, gardener-in-chief at Fenton House, a National Trust property in Hampstead, Lon-



Nick Rutherford finds out why Surrey is turning into a hive of activity with more and more people taking up bee-keeping as a hobby. Derbyshire Beekeepers Association. (want to know more?? just google british beekeeper association.

don, watches over bees housed in a traditional hive: a cedar structure named WBC after its Victorian inventor, William Broughton Carr.

"A lot of people are scared of them, but if you don't do a windmill with your hands, you don't have a problem," Snapes says. Netting around the hive encourages the bees to take a high flight path, well above human heads, as they leave for their pollinating duties.

Even so, Snapes dons a protecting suit when he enters the hive area. He keeps a log of the bee's health and their temper, which recently has been "angry."

"When it's hot and humid, they get upset. It's like people really," Snapes says.

"Bees do come with different temperaments. Some can be absolutely revolting," says John Hauxwell, 64, a retired architect who chairs the North London Beekeepers Association. The group runs spring and fall courses for bee enthusiasts. Hauxwell says he used to teach 10-15 students a year in one class. Now, he teaches 20 twice a year and has a waiting list. He imports his "very nice" queen bees from New Zealand.

Hauxwell kept bees in his own back garden for 20 years but says his wife, Tessa, "got a bit fed up with them" after having a bad reaction to a sting. He has moved his bees to nearby locations - a builder's yard and on the edge of a cemetery. He sells the honey - about 400 pounds a year produced by 50,000 bees in four hives - from his front door and at street fairs.

Enthusiasm for honey has helped spur the beekeeping boomlet, thanks to plugs from celebrity chefs such as "Naked Chef" Jamie Oliver and the surge in interest in Britain in organic, locally produced foodstuffs led by Prince Charles. The Prince of Wales serves his bees' honey in his Highgrove home, according to spokeswoman Amanda Foster. His 10 hives tended by a beekeeper, were the gift of a Slovenian government.

"The prince is a keen honey eater," Foster says. He also likes bees: "He always goes to the beekeeping tent whenever he goes to the Sandringham Flower Show." Rock star Sting also has bees on his Wiltshire estate and employs a beekeeper.

"For the first time in years, the British are starting to look at food they eat and the way food is prepared and cooked," says James Hamill, a transplanted San Diego native who owns the Hive Honey Shop in Clapham south London. Hamill runs beekeeping courses. The courses are given every other weekend, from June to September; five years ago, the courses were given once or twice a year.

Increasingly, he says, his students are young and often female, a far different contingent from the "bee bores" of yesteryear.

"We're living busy lives, but we want to go back to basics," says Anne Sanders, 33, an accountant who is one of Hamill's customers. "People are doing what their grandparents do." *Thanks to Bob Rothrock for submitting these articles.*

Honey demand keeping bees busy

The buzz on health and allergy benefits has increased consumption.

By Diane Stoneback for The Morning Call in Allentown PA

A little food for thought during your morning commute: Imagine being on the road all day, making 10 runs, each with 50 to 100 stops. Although it might

sound a little grueling to us, it's what bees do every day as they hunt flowers for the nectar they need to make honey.

And their job just gets bigger and bigger by the year as more uses are found for honey.

Although the bees' chief job is pollinating fruit and vegetable crops, food manufacturers have discovered that "honey is golden."

"Just look at products in supermarkets, from honey ham, honey mustard and honey cereals to honey barbecue sauces and honey buns," says Bill Mondjack, a beekeeper and the owner of Mondjack Apiaries in Whitehall, Pa.

"Honey's role in health and nutrition keeps expanding, too," observes Dr. Robert Roeshman, an Allentown, Pa., neurologist who also is a master beekeeper and tends 20 hives as a hobby.

"Eating a teaspoon of honey a day can help ease allergies," Roeshman says. "Just make sure you buy a local honey (not processed honey) containing local pollens or buy some pollen from an area beekeeper. Eating either will desensitize a person to local pollens."

Roeshman considers a bee sting to be good luck and adds, "Bee venom therapy is used to treat arthritis, multiple sclerosis and pain problems. Some honeys have healing properties. Manuka honey from New Zealand is used to treat peptic ulcers. Honey also helps control bacteria that causes peptic ulcer disease."

The honey's taste changes with the flowers the bees visit. And its color also changes. In general, the honey from spring and early summer is lighter, while that from later in the season and the autumn is darker.

In the United States, there are about 300 documented varieties of honey, like orange blossom, tupelo and buckwheat honey.

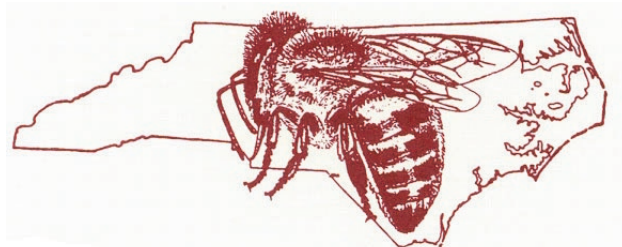
Although bees will fly as far as three miles from the hive to find flowers with nectar, they prefer to stay within one and one half miles of the hive, buzzing along at 15 miles per hour. After all, as National Honey Board statistics indicate, they've got to hurry. To make one pound of honey the bees need to visit 2 million flowers.

"When you learn what bees do, it truly is a miracle of nature." Mondjak says.

TELLING THE BEES:

Carson M. Fields of Pleasant Garden died on August 3, 2006. He was an avid gardner, beekeeper, and music enthusiast. Our condolences and best wishes are extended to his family.

- Don Hopkins, State Inspector: (336) 376-8250
- Guilford County Beekeepers Association web site www.guilfordbeekeepers.org
- North Carolina State Beekeepers Association web site www.ncbeekeepers.org



Guilford County Beekeepers Association

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