

# Spilling the Honey

GBA Monthly Newsletter

December 2015

Editors: Gina Gallucci and Linda Tillman

## *President's Message*

It's the holiday season and right now you can get great deals on equipment. The main manufacturers are enticing us with soap making kits, lip balm kits, extractors, bee suits and wooden ware. This is the time of year that I take inventory of my "stuff." Looking at the catalogs I see lots of stuff I'd like to buy, but I try to balance between what I already have and what I see in the catalogs that I cannot live without.

We are preparing for our spring conference in February and are starting to put the final touches on all the things that need to happen so you can sit back and relax and enjoy the education our conference provides for you. Andy Bailey, your vice-president has been working with Julia Mahood, Linda Tillman, Brutz English, Jennifer Berry and Keith Fielder to get the spring meeting set up. One highlight for this conference is that our neighbor from Alabama, Jim Tew, will be one of our keynote speakers. I know that our speakers will provide us with updated information and a lot of practical advice on how to take care of the bees better.

Please take a moment this year just to reflect about your bees and beekeeping. I like to watch the flight pattern on these warm days we have been having, and think about all the things I did well with the bees. I try not to worry about all the things I have not done well. We only have so much time in the day. Unless we quit our full time jobs and only work with the honeybees, we all are doing the best we can. Just remember why you keep bees, enjoy the holidays, order your new equipment and keep your tool hive handy.

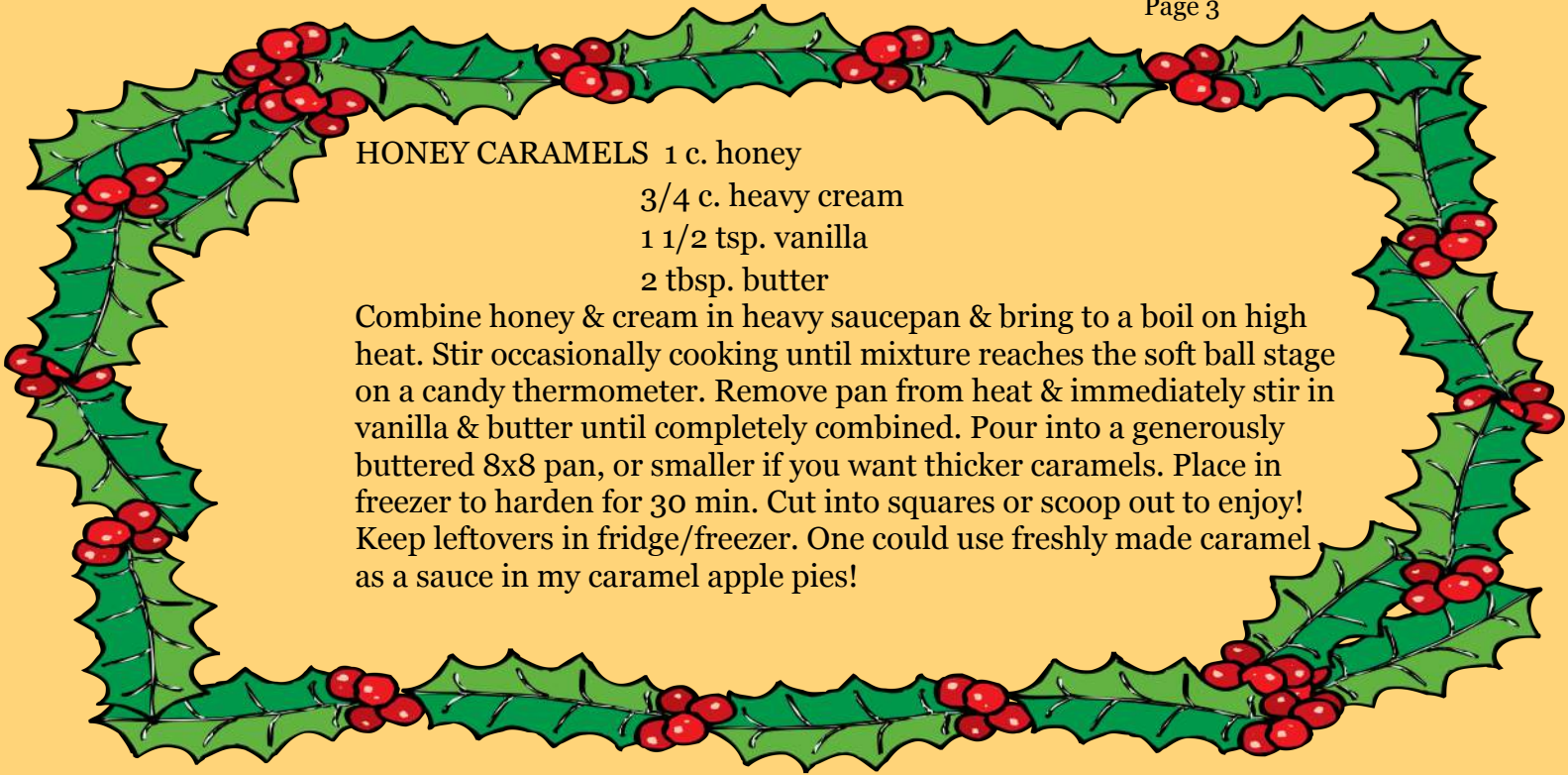
Mary Cahill-Roberts  
President, Georgia Beekeepers Association  
404 388 3427

## Upcoming Club Meetings

For club speaker ideas, GBA maintains a speaker list. If you would like to speak to clubs, [click here](#) to be added to the list. As a speaker, plan to know what your honorarium request will be if you are asked to speak. If you have invited speakers for your club, [click here to read an article](#) first published in *Bee Culture* about how to treat your speakers well.

Club Name	Speaker/Topic	When	Where	City
Clark's Hill Beekeepers	Christmas Celebration & Black Jar contest	12/7 Mon 7 PM	Columbia County Extension	Appling, GA
Coweta Beekeepers	Christmas Party: Food Fun & gifts	Mon 12/14 6:30	255 Pine Road	Newnan, GA
Gilmer County	HONEY WHO KNEW: Clay "Bear" Kelley	Mon 12/14 5:30 Meet & Greet, 7:00 Dinner	Gilmer County Rec. Center	Ellijay, Ga.
Gwinnett Beekeepers	<b>Annual Christmas Party</b>	Mon Dec 7 7 PM	Hebron Baptist Church Bldg A 3rd floor	Dacula, GA
Henry	<b>Annual Christmas Party</b>	Tues, Dec 8 7 PM	Bethany Baptist Church 4 N Bethany Road	McDonough, GA 30252
Heart of Georgia	Pot Luck	Tues 12/15	Camp John Hope	Fort Valley, GA
Metro Atlanta	No meeting	Wed	Atlanta Botanical Garden	Atlanta, GA
Potato Creek	<b>Annual Christmas Party</b>	Dec 17 7 PM	Pritchett Memorial Baptist Church 496 Jugtown Road	Meansville, GA
Tara	<b>Christmas Party</b>	Mon, Dec 7	GA Power 752 Main St	Forest Park, GA
Tri County	Christmas Party and Honey Show	7 - 7:30	Gillsville City Park	Gillsville, GA





**HONEY CARAMELS** 1 c. honey  
 3/4 c. heavy cream  
 1 1/2 tsp. vanilla  
 2 tbsp. butter

Combine honey & cream in heavy saucepan & bring to a boil on high heat. Stir occasionally cooking until mixture reaches the soft ball stage on a candy thermometer. Remove pan from heat & immediately stir in vanilla & butter until completely combined. Pour into a generously buttered 8x8 pan, or smaller if you want thicker caramels. Place in freezer to harden for 30 min. Cut into squares or scoop out to enjoy! Keep leftovers in fridge/freezer. One could use freshly made caramel as a sauce in my caramel apple pies!

## ***Club News and Notes***

### ***Ogeechee Area Beekeepers***

The Kiwanis Ogeechee Fair was held Oct 19-24 in Statesboro GA .The Kiwanis 4-H building holds about 100 mini displays with 17 of them being honey bee displays .The Ogeechee Area Beekeeping Assoc members did the judging on the bee displays and chose the top five. All the bee displays were very good making it hard to make a decision.

For the second year, the Kiwanis Club had a honey show. Mr Brutz English, Welsh honey judge was called in to do the honors. We had about 25 entries with Gary Weaver coming away with two first, a second and overall champion. Bobby Colson got two first, a second and a third place. Several other beekeepers received other ribbons.

A note of interest:

The Kiwanis Club budgeted monies for four beehives to go to local schools with the Ogeechee Area B.K. mentoring them. A middle school in Sylvania GA received two hives with Gary Weaver doing the mentoring. They also entered honey in this year's honey show. Paul Peterson is working with a middle school in Evans County with hives. Plans are to put more hives in other local schools in 2016.

***Heart of Georgia Beekeepers*** held our monthly meeting on November 17 at Camp John Hope near Perry and Ft. Valley. The officers elected for 2016 were Rick Moore, President; Broadus Williams, Vice President; Hazel McCurdy, Secretary; and Kelly Hillus, Treasurer.

Ballots were cast for the Beekeeper of the Year Award, named the "Jesse McCurdy Award", which will be presented at the December meeting. The December 15 meeting will be a potluck dinner. All beekeepers and wanna-be beekeepers are encouraged and welcome to come.



***The West Georgia Beekeepers Association*** celebrated their first full year! We began small as most clubs do, with 14 members and now have 75. We had to move from the Douglas County Extension office to the new location, which is the Douglasville American Legion.

We held our first Beginning Beekeeping Course. Our picnic was great, despite the rain and we even have "our song" sung on a ukulele by Steve Ayers. We had a very successful Welsh Honey Show with 45 entries! We are very grateful to Mary Cahill-Roberts for her expertise in the Honey Show but also her willingness to provide programs and to help our fledgling association. We have had a program speaker for every meeting and an educational mentoring session just prior to each meeting. There are many exciting things that we are looking forward to such as workshops and field trips for our club.

I would like to thank our officers and board of directors for all that they have done for this new association. We are looking forward to our Christmas Party on December 7th as we will be finalizing our logo and awarding our first Beekeeper of the Year then.

Photos above from West Georgia Beekeepers' Honey Show:

[Article](#) about GBA and UGA and the state prison beekeepers

Bee Companies with current sales going on (that we know about - there may be others):

[Mann Lake](#)

[Brushy Mountain](#)



## ***Dear Aunt Bee,***

We've learned that we need a top entrance on our hives to allow the bees free access from above and to allow the moisture to escape the hive. Now I have three questions: What is the correct size of the top entrance hole? And should it face the front or the back of the hive? How many top entrances are ideal?

## ***Chimney Lover***

## ***Dear Chimney Lover,***

I have heard PN Williams, one of our GBA life members, speak about upper entrances so I asked him to comment on your question. Here's what PN offered:

*Upper entrances are usually used in the North where there is extremely heavy snow fall. The snow will completely block the normal entrance and remain in place for weeks on end.*

*Sometimes the outside temperature will rise enough for the bees to go on cleansing flights, and they can use the upper entrance. In the South an upper entrance is simply another entrance that the bees will have to guard.*

*You do definitely need a means for moisture laden air to exit the hive. This is achieved with the hole in the inner cover which is normally used to accept a bee escape. Also some inner covers come equipped with a notch in the rim. Sometimes this is not enough ventilation and beekeepers will add a small block of wood on top of the rim to raise the outer cover even more. Put this on the front of the inner cover so the outer cover is tilted to the rear causing rainwater to run off and not onto the entrance.*

Thanks to PN for sharing his wisdom and knowledge gained from years of experience raising bees in central Georgia.

Good luck, Chimney Lover,

***Aunt Bee***



***Dear Aunt Bee,***

When you check on your bees in December or January, for what are you looking? When do you NOT open up and look into the hive? When do you open the hive? What types of things do you do in the early winter to help your bees along? For instance, Do you cover up the bottom screen or place insulation around the boxes?

Sincerely,

***A Worried Beekeeper***

***Dear Worried,***

The bees work hard all summer to build up their supplies for winter and to propolize the cracks and openings into their hive boxes. This propolization helps them keep the hive draft-free for the winter months. So the best thing to do in the winter is NOT open the hive. When you do, you break the propolis seal and the bees cannot repair it.

In the south it is not necessary to close off the screened bottom board, although many beekeepers do. Closing off the screened bottom board helps protect the hive from cold drafts - there isn't a screened bottom in a tree!

Placing insulation around the boxes is also not necessary in the south. One of my neighbor beekeepers does wrap his hives in insulation and they are bursting at the seams in the spring. He is running the risk, though, of building up moisture in the hive, resulting in an unhealthy atmosphere for the bees and providing a nice, warm home for SHB over the winter.

However, you might consider making sure your hives have some sort of windbreak. One beekeeper I know in the northern Atlanta suburbs keeps bales of pinestraw around his hives to break the wind. My hives are located in my backyard with high fences on each side of my postage stamp yard serving as windbreaks.

Generally winter is a time to lift your hives from the back every few weeks to make sure they feel heavy enough with honey to keep going. Other than that, it is an interesting time to watch what the bees do on days warm enough to fly - Are they carrying out the winter dead? Are they bringing in pollen in early January? When are they active and when are they not? It's a great time to learn more about your bees.

Wait until late, late February on a day above 60 degrees or a warm day in early March to open your hives and do a hive inspection. Use your winter bee time to build equipment, repaint old equipment, and read your collection of bee books.

Warmly,

***Aunt Bee***



## GBA Spring 2016 Meeting Update

\*\*\*\*\***Save the Date: February 13, 2016 at Gordon State College in Barnesville, GA**\*\*\*\*\*

Among the speakers for our spring meeting are these three keynote speakers:



**Dr. James E. Tew** is the beekeeping specialist for the Alabama Cooperative Extension System, Auburn University and emeritus professor, Ohio State University. Jim has taught classes, provided extension services, and conducted applied research on honey bees and honey bee behavior - specifically pollination behavior. Additionally, he continues to contribute monthly articles for national beekeeping publications and has authored: *Beekeeping Principles, Backyard Beekeeping*, a chapter in *The Hive and the Honey Bee*, and *Wisdom for Beekeepers*. He is a frequent speaker at state and national meetings and

has traveled extensively to observe beekeeping techniques.

### Roger Simonds

Roger Simonds is the Chief of the USDA-AMS-National Science Laboratory in Gastonia, NC. He is an analytical chemist with 24 years of experience performing pesticide residue analysis on agricultural commodities and has been involved with apiculture pesticide residue testing since 2007. Roger has a particular interest in wax because he is also a beekeeper.

### David A. Westervelt



A native of Umatilla, Florida, David started keeping bees at the age of six. He and his father John founded D & J Apiary. He has been working with bees for over 46 years, mainly in Florida, North Dakota and New York. During his ten years in the US Army, he had the opportunity to work bees in Germany, Austria, Spain, France, Costa Rica and Peru. After retiring from the Army, he has worked for 22 years for the Florida Department of Agriculture and Consumer Services. In the FDACS David has been Bee Inspector, Environmental Specialist I, Protection Specialist Supervisor of Region I and Chief Apiary Inspection Section Agriculture & Consumer. David has worked on numerous research projects with USDA, FDA, Florida State University and other countries on varroa mites, tracheal mites,

American foulbrood, small hive beetle, Nosema and viruses associated with honey bee. Even after 46+ years of beekeeping, he's still learning something new about bees every day!

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“Maybe Christmas, the Grinch thought, doesn’t come from a store.”

Dr. Suess



## *Upcoming Short Courses*

Club name/Short course Name	Date	Address	Cost
Chattooga County Beekeepers "Introduction to Beekeeping" Randy Rolen 423-304-2714 pre-register by Jan 13	Saturday, January 16, 2016	32 Middle School Road, Summerville, Georgia 30747	\$35/person \$45/couple includes lunch
Lake Country Beekeepers 4th Annual Beekeeping Short Course Mary Lacksen at 478.456.1049 <a href="mailto:mlacksen@gmail.com">mlacksen@gmail.com</a>	Saturday, January 23, 2016 8 am - 4 pm	Central Georgia Technical College in Milledgeville GA	\$40 preregister/\$45 at the door. Each additional adult \$10 includes book, lunch, club membership
Metro Atlanta Beekeepers Complete Beekeeping Short Course <a href="http://www.metroatlantabeekeepers.org">www.metroatlantabeekeepers.org</a>	Saturday, January 16, 2016 7:45 - 5:00	Atlanta Botanical Garden 1345 Piedmont Ave. NE Atlanta GA 30309	\$95. includes lunch and parking

These are all the short courses that were sent in to us for this edition. If you would like your club's short course information in the January issue of the newsletter, [send it to us right away.](#)

### **The 2015 American Honey Queen's Banana Bread Recipe**

2 cups whole wheat flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1/2 Cup sugar free applesauce  
3/4 Cup Honey  
2 eggs beaten

3 mashed overripe bananas

Preheat oven to 350. Lightly grease a 9x5 inch loaf pan. In a large bowl, combine flour, baking soda, and salt. In a separate bowl, mix together applesauce and honey. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 – 65 minutes, until a toothpick inserted into the center comes out clean. Let bread cool in pan for ten minutes; turn out onto a wire rack.

Created by 2015 American Honey Queen Gabrielle Hemesath





## *Working with Volunteers*

By Bear Kelley, Past President

All of us involved with the Georgia Beekeeping Association are volunteers and many have volunteered at various other activities at some time or another. In doing so, we have encountered leaders and workers who were not as easy to get along with as you might have liked. Here are some points to ponder when dealing with volunteers in your clubs.

1. Be clear about what is expected in terms of time commitment and the type of work to be done. (Be specific about the job description). Nothing is worse than telling someone they have five activities and then adding another ten to their plate. That's a sure way to get them to drop out the following year, or worse, sooner. Ambiguity of their role is also a sure way to make them feel burnout and confusion.
2. Find out why the person is volunteering, and think about ways you can help them meet their goals. Are they volunteering in order to help the cause, develop their own abilities, achieve personal growth, learn new skills or meet new people?
3. Keep your volunteers in the loop about decisions being made. I recently heard a leader of a volunteer organization say "it's just easier if I make the decisions." This may be easier, but the volunteers will feel like they have nothing to contribute and will pull away.
4. Allow them to show some of their creativity and talent. Embrace a diversity of ideas.
5. Make sure leaders are available for support or guidance if it is needed. Provide contact info and times that you can be reached and then respond in a timely way.
6. Common courtesy counts. Using "please," "thank-you," and "great job" are certainly more motivational than holding an official swearing in ceremony.
7. Make sure you are aware of the team dynamics among volunteers. Some clubs or organizations have more politics, drama and backstabbing than people have at their work places. Who needs that kind of stress? I don't mind volunteering my time as long as it is still fun. When the fun stops, so do I.
8. Let people know they are appreciated by providing small perks and rewards.
9. Make sure all volunteers get a chance to meet the others in the group. This builds a sense of community.
10. Recognize volunteers for their time and effort. Thank them by name in the newsletter, the web site or at an event. Positive public feedback means a lot.
11. Show your volunteers how their work is having an impact on others.

In summary, a tremendous amount of work is being done on a daily basis across the United States by unselfish folks like you. Neither the Georgia Beekeepers Association nor the local clubs could operate without volunteers pulling the load. Since 1920, people have stepped forward to keep our organization running and to promote educating the public on the importance of keeping honey bees. Whether you are a leader or worker bee, treat each other with respect, courtesy and kindness, and remember why you chose to volunteer in the first place.



“It’s fantastic we have a national Pollinator Strategy” and “It’s unprecedented,” said jjClaire Kremin, Professor of Conservation Biology and Entomology UC Berkeley

Regarding Mr. Obama’s June 2014 Presidential Memorandum on pollinator health to the heads of federal agencies requiring action to "reverse pollinator losses and

help restore populations to healthy levels." The President is directing agencies to establish a Pollinator Health Task Force, and to develop a National Pollinator Health Strategy, including a Pollinator Research Action Plan.

### ***The Final Buzz for 2015***

We wish all of GBA Happy Holidays and a wonderful new year. Thanks to Gail Albrecht for helping with the editing. Here’s hoping all our bees survive the winter. **Don’t forget to tell us about your winter adventures making things with wax, cooking with honey and reading bees books.**



Your Editors,  
Linda and  
Gina

**Wanted:** all of your articles on any aspect of your beekeeping - 500 words or less!  
[gbanewsletters@gmail.com](mailto:gbanewsletters@gmail.com)

### **HONEY TURMERIC PORK WITH BEET AND CARROT SALAD**

1 & 1/4 boneless pork shoulder (Boston butt), fat trimmed to 1/4" cut into 4 pieces  
Kosher salt & pepper  
2 garlic cloves, finely grated  
1 1/2 tsp. finely grated peeled turmeric or 1/2 ground turmeric  
1/2 c. plain whole-milk yogurt  
1/4 c. honey  
2 tbsp. fresh lemon juice, divided  
2 tbsp. vegetable oil  
3 small beets, scrubbed, thinly sliced  
3 small carrots, preferably with tops (reserved), scrubbed, cut on a diagonal  
2 tbsp. finely chopped fresh chives  
2 tbsp. olive oil  
flaky sea salt

Pound pork between 2 sheets of plastic wrap to 1/4" thick; season with salt & pepper. Whisk garlic, turmeric, yogurt, honey & 1 tbsp. lemon juice in a small bowl; season with salt & pepper. Place cutlets in a large bag. Add yogurt mixture, seal bag & toss to coat. Let sit at least 10 min.

Remove cutlets from marinade, letting excess drip off. Heat 1 tbsp. oil in large skillet over med-high heat; cook 2 cutlets until browned and cooked through, about 2 min per side. Transfer pork to a platter. Repeat with remaining cutlets. Toss beets, carrots, carrot tops, chives, oil and remaining tbsp. lemon juice in a small bowl. Season with salt, pepper and more lemon juice if desired. Serve pork topped with salad and sprinkled with sea salt.

Serves 4. Pork can be marinated 12 hours ahead. Chill.

(thanks to Gail Albrecht for this recipe)

