



Caswell County Beekeepers Association

December 2016

Officers

- President
Larry Hupp
- Vice President
Michael Mayes
- Secretary/Treasurer
Cindi Jones
- Program Chair
Martha Hupp
- Refreshments Chair
Patrice McCollum

NEXT MEETING:

Thursday, January 26 @ 7:00pm

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Thursday, January 26, 2017 @ 7:00pm. **Mr. David Bailey** of [Bailey Bee Supply](#) in Hillsborough, NC will be our guest speaker. His topic will be "**Are you ready? Bee season checklist – hive equipment, woodenware, components**".

2017 CCBA and NCSBA Membership Dues

It's time to renew your membership to the Caswell County Beekeepers Association (CCBA) and to the North Carolina State Beekeepers Association (NCSBA). Both memberships expire on December 31. The 2017 annual dues are \$5 per person for CCBA and \$15 for NCSBA. Membership in NCSBA is not required for membership in CCBA, but is encouraged. If you wish to join the state association directly with NCSBA, then you can pay \$5 for CCBA membership only. The CCBA membership form is on our website at <http://caswellcountybeekeepers.org/membership/>. You can join NCSBA online at <https://www.ncbeekeepers.org/join-or-renew-your-membership-to-the-ncsba>. [Note: Students in our beginning beekeeping course receive a complimentary CCBA membership for 2017]

News:

The [Honey Bee Health Coalition](#) has developed videos to help beekeepers control the Varroa mite (*Varroa destructor*) infestations in bee hives. The [videos](#) provide step-by-step instructions on how to monitor and treat hives for varroa.

Beekeeping course:

Our CCBA beginning beekeeping course starting next month is almost full. The registration deadline is December 23. We will be covering the basics for 9 weeks and then hold a field day afterwards. Registration form, list of topics, and more information are available on our website at <http://caswellcountybeekeepers.org/bee-school/>. Members who are interested in attending a particular class and would be willing to volunteer to help during the class (setup, check-in, handouts, refreshments), please e-mail Phil at ccba@caswellcountybeekeepers.org.

Hallucinogenic Honey

Honey hunters in Nepal hang off of cliffs to harvest hallucinogenic honey from Himalayan honey bee hives. Himalayan honey bees (*Apis dorsata laboriosa*) are the world's largest honey bees - about twice the size of our honey bees - and build very large, exposed comb nests under overhangs of vertical cliffs at altitudes between 8,200 and 9,800 ft. They gather nectar of rhododendrons which contains grayanotoxin, a substance that induces hallucinations (and possibly dizziness, weakness, excessive perspiration, nausea, and vomiting). The honey sells for \$166 per pound. For a National Geographic video of the hunters collecting the honey, click [<here>](#). [\[The Daily Meal, FDA, Wikipedia\]](#)





We meet on the 4th Thursday of every month at 7:00pm (except November and December) in the basement of the Agriculture Building next to the Historic Courthouse in downtown Yanceyville, NC

If you or someone you know would like to receive the monthly newsletter via e-mail, or you have questions, comments, suggestions, photographs etc. that you would like to see published, please send an email to ccba@caswellcountybeekeepers.org

In the bee yard:

- Continue to ensure proper ventilation, provide wind blocks, and conduct visual inspections (see [November newsletter](#)).
- If you plan to use oxalic acid to treat your hives for Varroa mites, now would be the time – when there is little to no sealed brood. The two methods to apply oxalic acid are by solution and vaporizer. One of the [Honey Bee Health Coalition's videos](#) mentioned above shows how to apply. The acid can be harmful to humans if not properly handled - please be sure to read the label and instructions for use. Brushy Mountain Bee Farm has been approved to sell oxalic acid for use in bee hives. More information can be found on their website <[here](#)>.

NCSBA Spring Meeting:

The [South Carolina Beekeepers Association](#) (SCBA) will host the 2017 Spring Meeting with [North Carolina State Beekeepers Association](#) (NCSBA) on March 3rd & 4th, 2017 at Baxter Hood Center at [York Tech College](#) in Rock Hill, SC.

Honey crystallization:

Store honey at room temperature – your kitchen counter or pantry shelf is ideal. Storing honey in the refrigerator accelerates the honey's crystallization. Crystallization is the natural process of glucose sugar molecules aligning into orderly arrangements known as crystals. It is not an indicator of spoilage, impurity, age or quality. If your honey crystallizes, simply place the honey jar in warm water and stir until the crystals dissolve, or place the honey container into near boiling water that has been removed from the heat:

1. Bring a pan of water to a boil
2. Remove the pan from the heat
3. Loosen the lid on honey container and place the container in the water
4. Leave until honey is warm
5. Tighten lid and rotate the container until the crystals have dissolve back into the honey
6. Re-warm the honey as necessary until all the crystals are gone.

[Source: honey.com]

Monarch butterflies and honey bees:

What is good for monarch butterflies may also be good for honey bees. With the loss and reduction of nectar-rich habitats (primarily milkweeds), we are seeing a decline in monarch butterflies across North America. Monarchs lay eggs on milkweed, their host plant, and both monarchs and honey bees visit milkweed for nectar. When planting flowers for your bees, please consider milkweed and other common nectar sources. For more information and plant list, see [Xerces Society Monarch Nectar Guide](#) for the mid-Atlantic region.

Honey varieties:

There are more than 300 unique types of honey available in the United States and hundreds more worldwide. Trader Joe's recently introduced a [Rainbow of Honey](#) collection for the holidays containing Clover Honey, Sunflower Honey, Orange Blossom Honey, Eucalyptus Honey, Macadamia Honey, and Mimosa Honey. You can also taste and buy a variety of honey at [Asheville Bee Charmer](#) store located in downtown Asheville.