

# TARA TIDINGS



**JULY 20TH, 2015**  
**Meeting @ 7:00 PM**  
***Brett Nolan PHD***



**Tara Beekeepers  
Association**



# ANNOUNCEMENTS

*Check out the web site  
Tarabeekeepers.org*

*Need Donations For  
Monthly Prize Drawings*



*Follow Us* @ Facebook.com/TaraBeekeepersAssociation

## ***ADDITIONAL WEBSITES***

**Tara beekeepers Association**

[www.tarabeekeepers.org](http://www.tarabeekeepers.org)

**Georgia Beekeepers Association**

[www.gabeekeeping.com](http://www.gabeekeeping.com)

**UGA Beekeepers**

[www.ent.uga.edu/bees](http://www.ent.uga.edu/bees)



# TOOL TALK

## **JULY 2015**

Last week, going to work, I left my house then arrived at the office 15 minutes later. I then stepped out of my truck and immediately exclaimed “Summer is here, in July”. It was so muggy that I felt like I was breathing through a wet towel. I then thought to myself...great. Too hot and really hot for the veil/jacket. Ha.

You know you are beekeeper when you are thinking about how hot it is going to be when you open the hive with the jacket on. I want everyone to try to stay cooler this year. I encourage everyone to drink water, before they go out to the bees, take a break in between hives and if you aren't at your house, have a way to cool down for the time you do spend in the bee yard.

I also recommend those new fangled breathable jackets. I know that they are really expensive, however, I think well worth the extra dollars. The fabric seems lighter to me, and when there is a minor breeze, the jacket catches it and makes you feel that 1 degree cooler.

When I am at the garden, I hate drinking a lot of water, because there are no facilities available. So, I really have to time everything. Have enough water before working but not too much, only work 1 or 2 hives, then have a full bottle of water at the end, but also have time to get home. Interestingly, it has been so hot that I really haven't had any problems.

Enough of that...I hope everyone is checking for the Varroa count. We need to stay on top of the hive to see how much varroa they do or don't have. There will be a hands on field day in Middle Georgia, Check the GBA facebook page for more detail and in this newsletter and make an effort to get down there and check it out. Keep your smokers lit, fire extinguishers close and water bottle full!

- MARY

# 2015 TARA CALENDAR

July 20th, 2015 - Meeting @ 7:00 pm- Speaker

July 21st, 2015 - Board meeting @ 6:00 pm- Pot luck Dinner

August 17th, 2015 - Meeting @ 7:00 pm- Bear Kelley Ga. State Beekeepers

September 5th, 2015 - Short course @ 8:00 am until 4:00 pm- Kiwanis club Building

September 21st, 2015 - Meeting @ 7:00 pm- Speaker

September quarterly raffle prize uncapping tank

October 10th, 2015 - Annual Tara Picnic at Rick & Joann Minters Farm @ 11:00 am

October 19th, 2015 - NO MEETING THIS MONTH

October 20th, 2015 - Board meeting @ 6:00 pm - Pot luck Dinner

November 16th, 2015 - Meeting @ 7:00 pm - Speaker - Officer Elections and Honey show

December 7th, 2015 - Annual Christmas Party @ 6:00 pm - Kiwanis club building

December quarterly raffle prize \$250.00 A Hive donated by P.N. Williams



# 2015 OFFICERS AND BOARD OF DIRECTORS

President, Melanie Maxwell  
President@tarabeekeepers.org

Treasurer, Pat Brookshire  
treasurer@tarabeekeepers.org

Vice President, Fran Lane  
vpresident@tarabeekeepers.org

Secretary, David Brookshire  
Secretary@tarabeekeepers.org

Three-year Director, Ed Mellon

Three-year Director, Maurice Rochester

Two-year Director, Jerry Haygood

Two-year Director, Buster Lane

One-year Director, Jim Moyer

One-year Director, Doug Clack

Honorary BOD positions:

President Emeritus, PN Williams

President Emerita, Evelyn Williams



**July 21st, 2015**

Board meeting @ 6:00 pm- Pot luck Dinner

# WE NEED YOUR HELP!

Our Board of Directors is still looking for members to step up and  
**TAKE OWNERSHIP OF YOUR CLUB.**

Please volunteer to help with any of the club's various  
Jobs, committee positions, and service project assignments

The Club needs volunteers to  
Take a turn bringing a dish to our monthly meetings in 2015

Please help with this important effort; our socials following the  
monthly meetings offer opportunities to mingle with your fellow  
beekeepers and foster cohesiveness in our group.

Here are some other great jobs and positions (to inquire, simply  
send an e-mail to [president@tarabeekeepers.org](mailto:president@tarabeekeepers.org)):

## PROJECTS:

- Hive Inspection Leader

## JOB:

- Webmaster  
-Website Contributor  
-Newsletter Editor  
-Newsletter Contributor  
-Club Librarian  
-Cookbook Contributor

## COMMITTEES:

-2015 Picnic  
-2015 Audit  
-2015 Beekeeper of the year  
-2015 Christmas Party

## SERVICE:

- Public Speaker in Community

# 2015 GEORGIA NATIONAL FAIR HONEY SHOW

Georgia National Fairgrounds & Agricenter  
Perry, Georgia

**HOST:** Heart of Georgia Beekeepers Association

**CHAIRPERSONS:** Broadus Williams, GBA South District Director, 478-954-2457  
Brutz English, GBA North District Director, 770-843-2110

**ENTRY FEE:** None

**ARRIVAL TIME:** Oct. 9, 2015; from 9:00 AM to 4:00 PM, Location: Roquemore Building  
Oct. 10, 2015; from 9:00 AM to 12:00 PM, Location: Roquemore Building

**JUDGING:** October 10, 2015, Beginning at 1:00 PM

**RELEASE TIME:** All entries will be moved to the Heritage Hall Building after the judging. The winners in each category and Best in show will be on display for the duration of the Fair (Oct. 10-18) adjacent to the Honey Booth in the Heritage Hall Building.

**JUDGES:** Senior Judge, Keith Fielder

**SECRETARY:** Kevin Baker

**CLASSES:**

A) Extracted Honey

1. Light

2. Medium

3. Dark

B) Black Jar

## ETIQUETTE

Once honey or other items have been accepted, into the competition by the Show Secretary, it is the responsibility of the Show Secretary to protect the entries from tampering. All entries will be blocked off from contact by anyone except the Show Secretary, Stewards, and Judges until judging is complete. When viewing entries in a honey contest either, before, during, or after the competition, do not touch any item.

## GENERAL RULES

1. Entries must be received between 9:00 AM and 4:00 PM on Oct. 9th, or between 9:00 AM and 12:00 PM on Oct. 10th, at the Heart of Georgia Beekeepers' exhibit in the Roquemore Building Conference Center at the Georgia National Fairgrounds & Agricenter in Perry, GA. No entries will be accepted after this deadline.
2. Each competitor must provide the Secretary with a 3x5 index card with the competitor's name, mailing address, telephone number, and email address. Each competitor shall also list on this same card each class in which the competitor is offering an entry.
3. All entries must be produced by the competitor within the past calendar year.
4. Competitors may submit one entry in each of these three categories. Each competitor may make one entry only in each class.
5. Only Certified Welsh Honey Judges will be used for this show.
6. All entries are judged on individual merit. Class ribbons are awarded at judge's discretion. All decisions of the judge or judges are final.



## **RULES FOR EXTRACTED HONEY**

An entry of extracted honey is three (3) identical one pound jars. Extracted honey must be shown in clear glass or plastic, queenline or Gamber jars, with screw tops, all matching with no tamper proof seals. Entries in pint mason jars will not be judged.

1. There must not be any type of label or other means of identification on the jars when presented for show entry.
2. When judging extracted honey, the judges consider the following characteristics of each entry:
  - a. Cleanliness of the jar and lid
  - b. Correct fill level (neck ring of jar)
  - c. Uniformity of the three jars that comprise the entry
  - d. Cleanliness and clarity of the honey (no floating debris or foam)
  - e. Moisture content
  - f. Aroma and flavor

## **RULES FOR BLACK JAR –**

Entries in the Black Jar class shall be judged exclusively on the flavor of the honey submitted. Entrant is responsible for supplying their own black jar. Only 3-4oz. of honey is required for this category.

## **AWARDS AND PRIZES –**

Ribbons will be awarded as follows: Blue for First Place, Red for Second Place, and White for Third Place in each respective class. Prize cards will be awarded additionally for Very Highly Commended, Highly Commended, and Commended. It is the intention that ribbons and/or prize cards will be given in all classes even if there is only one entry in the class. However, a single entry will not automatically receive an award in its category. In order to place and receive an award, that entry must be deemed worthy of placement by the judge(s).

A purple ribbon and/or trophy shall be awarded for Best in Show. This award shall go to the entry which the judge(s) determine to be the best among all classes. The decisions of the judge or judges are final.





**263 High Falls Park Rd.  
Milner, GA 30257**



# **VARROA FIELD DAY**

## **September 26, 2015**

A hands-on day in the apiary with staff from the UGA Bee Lab. Detailed, practical presentations on how to detect, assess, and treat for varroa mites at home in your apiary.

### **Hands-on demonstrations on:**

- Sticky boards**
- Alcohol/Ether rolls**
- Drone culling**
- Essential oils**
- Natural acids (oxalic, formic)**
- Commercial Miticides**
- and MUCH MORE!**

**No more worrying**

*"Am I doing this right?"*

*"Am I going to kill my bees?"*

**SPACE IS LIMITED!**

**\$10.00 Tuition with**

**preregistration by 9/23/15.**



Call (770) 843-2110 or  
email: [brutzenglish@gmail.com](mailto:brutzenglish@gmail.com)  
to preregister!

Ladies & Gentlemen,

I am pleased to announce the first Varroa Field Day to be held here in GA! The Varroa Field Day is an opportunity for any beekeeper in the State of Georgia, to come out and participate in a hands-on varroa mite detection and treatment workshop. Brett Nolan, from the UGA Bee Lab, has agreed to come down with several of his colleagues and put on a practical, hands-on field demonstration about how to figure out if you have a varroa mite problem, and then what to do about it if you do have a problem.

So many beekeepers I talk to skimp on varroa management, or just outright ignore it, because they are uncertain or afraid of over-treating- or mis-applying treatments... no one wants to kill their bees or foul their honey crop! Well, this is a chance to come out and see how the pros at the Bee Lab do it. We are going to see the proper and safe way to check for, and deal with, varroa mites.

This event will be held at the Liberty Hill Ranch, located at 263 High Falls Park Road, Milner, GA 30257. Liberty Hill Ranch is conveniently located just 3 miles west of Exit 198 on I-75. We are 45 mins south of Hartsfield Airport, and 30 mins north of Macon. We are only asking a measly \$10/person as tuition for this workshop - IF you preregister by 9/23/15. Tuition at the door will likely be \$15.00.

Please share this information with your local bee clubs! I think this is going to be a fantastic opportunity for beekeepers to learn how to get ahead of the curve on the varroa mite. We're going to have a great program, and some of the most knowledgeable presenters around. I hope you and your club members will come out and take advantage of this unique opportunity!

Brutz English  
President, Henry County Beekeepers Assoc.  
President, Potato Creek Beekeepers Club  
North Dist. Dir., GA Beekeepers Assoc.

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Barnesville, GA 30204  
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[www.libertyhillhoneyco.com](http://www.libertyhillhoneyco.com)

# CATCH THE BUZZ BY:

# Bee Culture

The Magazine of American Beekeeping



## ***CATCH THE BUZZ – THE GOOD FOOD AWARDS IS EXCITED TO ANNOUNCE THE LAUNCH OF ITS SIXTH YEAR WITH A CALL FOR ENTRIES JULY 6-31!***

The Good Food Awards invites food producers from across the country to submit their beer, charcuterie, cheese, chocolate, cider, coffee, confections, honey, oils, pickles, preserves, spirits and – new this year – pantry items (such as chutneys, salsas, sambals, vinegars and nut butters).

A blind tasting with 200 food crafters, chefs and food writers will determine which products become the 2016 Good Food Award winners. The catch: everything must be produced with a commitment to environmental and social responsibility, supporting local economies and the planet.

A short online entry form is available at [goodfoodawards.org](http://goodfoodawards.org) from July 6-31. The entry fee is \$65, which covers the cost of sorting, storing and transporting an anticipated 1,800 entries. Or, to receive a free entry and become part of an emerging network of tasty, authentic and responsible businesses, join the Good Food Merchants Guild. The Guild distinguishes and unites mission-driven craft food businesses, and organizes the Good Food Mercantile in San Francisco and New York. To learn more, visit [goodfoodmerchantsguild.org](http://goodfoodmerchantsguild.org).

All winners will be honored at a gala awards ceremony with food movement pioneers like Mark Bittman and Alice Waters, sell their wares at the 20,000-person Good Food Awards Marketplace, and proudly display the Good Food Awards Seal all year long. Last year's 150 winners also received some wonderful and well deserved media attention, with coverage in 200 national outlets, including *Newsweek*, *Saveur*, *Food 52*, *British Airways' High Life*, the *San Francisco Chronicle* and *San Francisco Magazine*. Winning businesses also reported significant sales increases, which in the case of one chocolatier soared 400%.



CATCH THE BUZZ BY:

# Bee Culture

The Magazine of American Beekeeping

## CATCH THE BUZZ: FRANCE BLAMES PESTICIDES, PARASITES AND WEATHER

### France Sends Mixed Message. Colonies Up, Production Down. Pesticides, Parasites and Bad Weather Blamed

**H**oney production has dropped to its lowest level in 20 years and has been halved over the past three years as bees are dying in unprecedented numbers: with pesticides and parasites being blamed.

Last year French hives produced just 10,000 tonnes of honey and France's consumption of 40,000 tonnes was only met by massive imports of honey. This is a massive drop since 1995 when production was 32,000 tonnes and 20,000 in 2011.

Now MPs have voted on an outright ban on certain neonicotinoid pesticides from the start of next year. These damage honey bees' nervous system and new research has confirmed they cause a slump in the bees' performance.

The ban was voted against the advice of the government but was a victory for the beekeepers' federation UNAF, which had called for action to save the industry.

With pesticides and parasites being largely blamed for the fall in bee numbers, last year was also particularly badly hit by poor weather, especially high winds.

Beekeepers saw mortality of between 50% and 80% in regions such as Provence-Alpes Côte d'Azur, Rhône-Alpes, Midi-Pyrénées and Languedoc-Roussillon.

Parasites such as the asian hornet now cover three quarters of France and beekeepers have attacked Agriculture Minister Stéphane Le Foll for not acting on a promise to have them targeted as Class 1 pests.

However, there is a growing number of beekeepers with numbers back to 70,000 commercial producers across the country and a rise to 1.3million hives. This matches the levels seen in 2011.

Despite falling production in France – only the west and Brittany were relatively spared by the slump – there is no fall in demand as the average consumer in France eats 600g of honey a year and only one in four does not eat any at all.

## Editor's Note

If you have an E-mail address, Please send it to me so we can get it in the directory.  
Monthly Tara Newsletters are also sent to members by the Internet.

Send me your articles, classified, comments and suggestions.

Mary Cahill-Roberts  
404-388-3427  
E-mail: maryc7@aol.com



### Membership Dues :

Make checks payable to:  
Tara Beekeepers Association dues are \$20.00  
Per family per year.

## Special thanks to the following

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