



G O T T A B E E

Mecklenburg Beekeepers Association
Meets the 3rd Thursday of each month at 7 pm
2219 Tyvola Road
Marion Diehl Park and Rec Building
Mailing address: 121 Hermitage Rd Charlotte NC 28207
704-358-8075
Visit our website at
www.meckbees.org



President -
Wayne Hansen

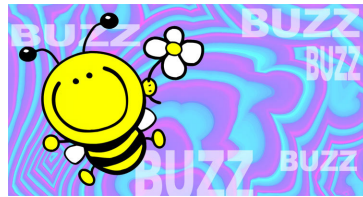
Vice President -
Richard Flanagan

Treasurer -
Libby Mack

Chaplain -
Gene Shannon



This Month's Meeting/Program March 20



This month we are having Chip Stowe, a Gaston County Beekeeper, come and speak on Marketing and Hive Products. It is always great to hear from fellow beekeepers from other Bee Club chapters We look forward to hearing from Chip.

This months refreshments are provided by
Michael Blackman

Latest News from Project Apis m.

Visit us on the Web at <http://www.projectapism.org/>

What is Project Apis m? A non-profit organization founded in December 2006, Project Apis m is focused on finding practical solutions to beekeepers' challenges by supporting practical, results-oriented in-field research. *PAm* brings together representatives of the American Honey Producers Association (APHA), the American Beekeeping Federation (ABF), the National Honey Board (NHB), California State Beekeepers Association (CSBA), and California almond farmers. *PAm* includes representatives from both the pollination and crop production enterprises.

Updates and Information

Beekeepers Yearly Management Calendar for March

Take out the apistan strips.

Medicate for Nosema with Fumidil-B.

Speakers for 2008

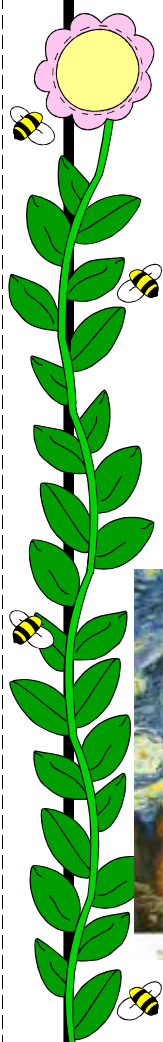
March - Chip Stowe
Gaston County
Beekeeper

April—Art Duckworth
Gaston County
Beekeeper

May—Scott Ewers
Coop Ext Rep
Mecklenburg County

June—Summer Potluck

July— David Crowe
Critter Control



Häagen-Dazs Loves Bees:

The company has outlined a vigorous program supporting honey bee research, as well as a plan to generate awareness of the plight of the honey bee. Because Häagen-Dazs brand uses only all-natural ingredients in its recipes, bees are essential in the creation of many of their ice cream flavors – nearly 40 percent of all their ice cream flavors, in fact, so they feel they have a vested interest in preserving honey bee health, thus pollination. Funding could go to \$250,000, but there's still work to be done; when accessing the site <<http://www.helpthehoneybees.com/>>, visitors are currently summarily told to "buzz off."



Last night as I was sleeping
I dreamt - marvelous error! -
that I had
a beehive here inside my
heart.
and the golden bees
were making white combs
and sweet honey from my
old failures.
-Antonio Machado

Honey Drop™



In January, Island Abbey Foods Ltd. introduced the Honey Drop™, the first 100% pure, solid honey product. The Honey Drop™ is an individual serving of dried honey without any additives or binding agents, making it a neat and convenient sweetener for hot beverages.

An inventor and entrepreneur, Island Abbey's John Rowe independently conceived the concept of solid honey in the 1990's. Rowe researched a natural, dried honey product and discovered none existed. Believing such a product would be a convenient form of honey with broad consumer appeal, Rowe began developing production methods.

Separately, prompted by growing interest from food manufacturers in dried honey, NHB initiated development of a solid honey concept on behalf of the U.S. honey industry to optimize the utility of the various forms and styles of honey. The board then prospected for food manufacturers willing to move the concept from ideation to the store shelves and connected with Rowe. The rest of the story is honey history!

The Honey Drop™ comes in two flavors, pure honey and pure honey and lemon, and is packed for both retail and foodservice sales. The Honey Drop™ has a shelf life of one year and contains no artificial coloring, flavoring or preservatives. For more information, visit <http://www.nostickyfingers.com/>

Balsamic Honey Vinegar

Honey Ridge Farms, a honey products manufacturer, introduced Balsamic Honey Vinegar to specialty food buyers at the Fancy Food Show in San Diego, Calif., in January. The sulfite-free, balsamic vinegar is made exclusively from honey in a classical fermentation process, and is based on a product prototype originally developed by NHB.

The development of this new product began in the summer of 2006 when Honey Ridge Farms' Leanne Goetz saw NHB's information about the honey balsamic vinegar concept. Goetz then embarked on more research and faced marketing challenges. According to Goetz, the payoff was well worth the effort. "The Balsamic Honey Vinegar makes an ideal addition to Honey Ridge Farms' existing line of gourmet specialty honeys, while providing the consumer with healthier alternatives to what is currently on the market," Goetz said.

For more information about Honey Ridge Farms Balsamic Honey Vinegar, visit <http://www.honeyridgefarms.com/>. For more information about the NHB Applied Science program and other new honey product prototypes, contact Charlotte Jordan at charlotte@nhb.org



March 7-8, 2008 NCSBA Spring Meeting in Burlington, NC

go to www.ncbeekeepers.org for details

Topics include:

- Reducing Stress
- Organic Honey Production
- North Carolina Update
- Zoo Honeybee Exhibit Designers' Report
- SHB Research
- Managing Pheromones
- "Ask the Experts" panel

Speakers include:

- Kim Flottum
- Dr. John Ambrose
- Dr. David Tarpy
- Debbie Roos
- Dr. Joe Zublena
- Randall Austin
- Alonzo Suazo
- Joe Flowers
- Jack Hanel
- Bill Sheppard

Workshops include:

- Watering your Bees
- Preparing Honey for Sale and Show
- Non honey bee Stinging Insects
- Beekeeping in Honduras
- Photographing Bees
- In the Apiary

Location:

[Ramada Inn Convention Center](#)
2703 Ramada Rd.
Burlington, NC 27215

Phone #: 336-227-5541 or 800-272-6232
Fax #: 336-570-2701

Make your reservations early! Last year's Spring Meeting attendance was 420+.

Directions & [Map](#)

Traveling North or East: Approaching Burlington on I-40E/I-85N, exit right at Exit 143 (Alamance Rd). At bottom of ramp turn left. Go under the Interstate and go to 2nd light. Turn left onto Ramada Rd. Hotel located on top of hill on right.

Traveling South or West: Approaching Burlington I-40W/I-85S exit right at Exit 143 (Alamance Rd). At bottom of ramp turn right. At next light, turn left onto Ramada Rd. Hotel located on top of hill on right.



The word from Bob Gaddis that the state Yellow Book has been printed and will be in the mail next week. For those who just joined the state organization in the last few weeks, if you do not get a yellow book, ask for one at the Spring Meeting or contact Bob Gaddis at beegee@portbridge.com



Anyone who was a member in 2007 should get one.

Congrats to our 2008 Mecklenburg County Beekeepers Officers:

Wayne Hansen is our new club President

Richard Flanagan is our Vice President

Libby Mack is our faithful Secretary/treasurer

Gene Shannon is our Chaplain

