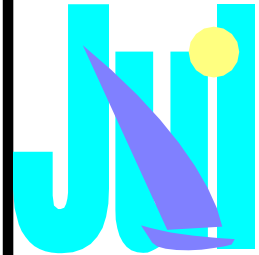




**G O T T A B E E**

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](http://www.meckbees.org)



*President -  
Greg Clements*

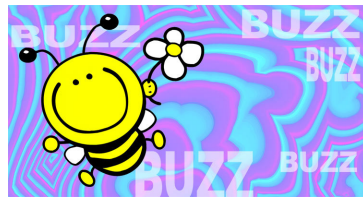
*Vice President -  
Richard Flanagan*

*Treasurer -  
Libby Mack*

*Chaplain -  
Stan Watkins*



**This Month's Meeting/Program July 19th**



**Steve Forrest from Brushy Mountain Bee Company will come and speak on what he knows best... bees and beekeeping equipment. He will share with us the latest in the beekeeping world. Come and share a night with us as we listen to one of our favorite speakers, Steve Forrest.**

**This months refreshments are provided by  
Greg Clements**

**July 12-14 2007 NCSBA Summer Meeting in Kinston, NC**

**Visit [www.ncbeekeepers.org](http://www.ncbeekeepers.org) for details on registration, speakers, maps, etc. It is a great time to meet other beekeepers and hear great speakers on current topics.**

**Only Bee Pollen Contains....**

**All 22 elements of the human system**

**All essential amino acids**

**Vitamins A,B,  
Complex C,D,E,K**

**28 minerals**

**No Cholesterol**



## Updates and Information

### *Beekeepers Yearly Management Calendar for July*

Remove dry supers for storage. Supers should be stacked tightly with paradichlorobenzene crystals to prevent the dreaded wax moths.

#### *Speakers for 2007*

**July -Steve Forrest  
Brushy Mtn Bees**

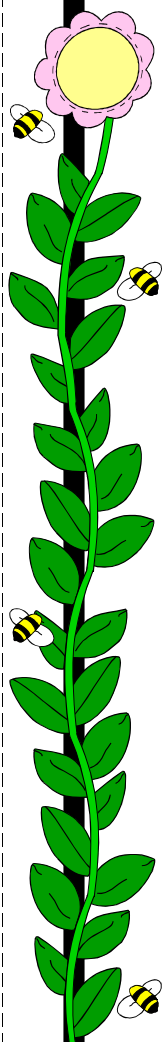
**Aug– David Crowe  
Critter Control**

**Sept– Don McSween  
Charlotte City  
Arborist**

**Oct—Prof Stan  
Schneider  
Research on Bees**

**Nov-Richard Flanagan  
Blue Orchard Bees**

**Dec- Potluck dinner**



#### Did You Know?

##### Best Class at NC State

According to Sports Illustrated, beekeeping at NC State beat out both “sex” and the “beach”

Every college has a class that students typically rush to sign up for and NC State is no different. Students can choose from PEC 213 Human Sexuality to IDS 220 Coastal and Ocean. But the Best? ENT 203 Bees and Beekeeping. Classes get to enter a swarm of bees, taste every honey know to man and even make honey wine during the semester.





# It's Harvest Time!

We have the following equipment available for extracting honey:

- Extractor (manual)
- Uncapping tank (use your own excluder)
- Bucket with valve
- Electric uncapping knife

**The charge is \$2 per day to borrow the extractor.**

You will want to use your own filters and food-grade plastic buckets.

To obtain the equipment:

- Call Sam Ritter to arrange a time to pick it up.  
Phone: (704) 301-2787 or (704) 364-3052  
Address: 219 N. Sharon Amity, Charlotte
- When you pick up the equipment, take an envelope and card to mail in your payment
- Return the equipment **promptly, clean and dry**
- Mail your payment in the envelope provided

With the growth of the club, there is heavy demand for the extractor in the summer months. There will be a waiting list, so be prepared for a short wait, and when you get the equipment, please return it promptly so the next person on the list can get it. Please don't pass it on to someone else. Thanks!

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**We are having a contest !!**

We are inviting all those in the clubs plus all family members, too.

We want to have a logo/design that will best suit our local bee club. We asking you to help out by coming up with a logo/design to be used on our website, newsletter, hats, shirts, you name it.

The contest is open for the next three months. all entries must include your name, address and phone number. Submit entries to Libby Mack, Greg Clements or Richard Flanagan

Lets come up with some great ideas;

Don't worry if your not professional artists just jot down on a piece of paper your best bee design.

NAME

ADDRESS

PHONE

**My bee logo entry:**



## All About Honey

*Color, Flavor and Form:* Honeys differ in color and taste depending on the blossoms visited by the honey bees. In general, lighter-colored honeys are milder in flavor while darker-colored honeys are bolder. Honey is enjoyed in several forms – comb honey, liquid honey and whipped honey.

*Storage:* Store honey at room temperature, never in the refrigerator. If honey crystallizes, simply place the honey container in warm water and stir until crystals dissolve. Or, microwave 1 cup of honey in a microwave-safe container, stirring every 30 seconds, until crystals dissolve. Be careful not to boil or scorch the honey.

*Health Benefits:* Research has shown that unlike most other sweeteners, honey contains small amounts of a wide array of vitamins, minerals and amino acids as well as antioxidants. Honey's composition also makes it an effective antimicrobial agent. Research continues into the use of honey for treating minor burns and scrapes and for aiding the treatment of sore throats and other bacterial infections. Honey is also a great pre-workout energy source, aiding an athlete's endurance and helping the athlete's muscles recuperate following a race or workout.

*Beauty Treatments:* Honey is a natural humectant, which means it has the ability to attract and retain moisture. Try using honey in facial masks, bath oils, hair conditioners and more.

*Substitution and Cooking Tips:* For best results, select recipes developed for using honey. When you do substitute honey for granulated sugar in recipes, begin by substituting honey for up to half of the sugar called for in the recipe. With experimentation, honey can be substituted for all of the sugar in some recipes. When substituting honey for sugar in baked goods:

- \* Reduce the liquid in the recipe by 1/4 cup for each cup of honey used.
- \* Add about 1/2 teaspoon baking soda for each cup of honey used.



- \* Reduce oven temperature by 25 degrees to prevent over-browning.

Note: Honey should not be fed to infants under one year of age. Honey is a safe and wholesome food for older children and adults.

Source: The Honey Board

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## FOR THE ENVIRONMENT...Oil Spill Control - None of Your Beeswax!

How do you clean up an oil spill? With balls of beeswax, what else?! These aren't your usual balls of beeswax, however. These contain microorganisms (little critters that can only be seen under a microscope) that "eat" oil.

Petrol Rem, Inc. of Pittsburgh, PA. invented the idea. NASA's Jet Propulsion Laboratory and Marshall Space Flight Center helped to design the tiny beeswax balls (microcapsules).

The beeswax microcapsules are designed so that water cannot get in, but oil can. When the oil seeps through the shell, the microorganisms inside release enzymes that digest the oil. When the balls get full of digested oil, they explode.

They release enzymes, carbon dioxide and water, all environmentally safe. This mixture is even good fish food!

