LOCAL NEWS

The South Carolina Beekeepers will hold their 2007 spring meeting jointly with the North Carolina State Beekeepers on 2-3 March 2007. The North Carolina State Beekeepers will host the meeting which will be held in Matthews, NC, which is just east of Charlotte. Place this date on your calendar because I know it will be a great meeting with our beekeeping friends in North Carolina. More details of this meeting will be included in the February newsletter. Our annual summer meeting will be held in Clemson on 19-21 July 2007.

Two honorary awards were presented at our South Carolina Beekeepers 2006 summer meeting in July. Larry Wessinger of Prosperity was selected to receive the “2006 South Carolina Beekeeper of the Year Award.” Larry began beekeeping with his great uncle in the 1960’s but had to put his hobby on hold when he was transferred by BellSouth to Atlanta in 1980. Returning to our area and of our knowledge of the past 10 years, Larry has been an avid beekeeper and an active, participating member of the Mid-State Beekeeping Association for the past 10 years.

According to the letter of recommendation, “the principle reason we think that Larry deserves the honor is his glad willingness to pass on his knowledge of beekeeping, not only to other experienced beekeepers but also more importantly to the new or novice beekeepers in this state. Larry mentors novice beekeepers on a regular basis and has been known to spend a whole day with a new beekeeper helping them to set up their hives, introduce their packages and even to extract their honey. He has been called upon and has willingly helped beekeepers in our organization when they were ill and unable to tend their hives.”

Larry has been the driving force behind the negotiations, purchase and delivery of package bees for the Mid-State Beekeepers for the past 5 years. This year, he also purchased and delivered package bees to the Aiken Beekeepers (For the past 4 years this has meant the purchase and delivery of an average 225 packages and an additional 100 queens each year.) This is a wonderful service for our local beekeepers as it saves them major shipping costs (approximately $16 per package) and ensures that they receive fresh packages and queens. In addition, Larry makes trips to Brushy Mountain Bee Farm in North Carolina to pick up equipment for the Mid-State Beekeepers.

For the past 5 years Larry has also given between fifteen to twenty “honey bee” lectures to organizations ranging from Kindergarten to “Golden Age” church groups throughout the midlands of SC. In fact, he has even been called on to give lectures on bees to two elementary school classes (grandchildren) at Jacksonville Beach, FL. for the past 2 years. His talks range from simple presentations given to Kindergarten groups to complex presentations delivered to garden clubs and senior citizens groups. Several of these organizations have asked him back year after year.

Larry has been very active in manning the South Carolina Beekeeping booth at the annual State Fair in Columbia. He has assisted Mr. Cliff Ward for the past 5 years in the process of checking in entries and arranging the bee exhibit. He has managed the exhibit when Cliff was not available. This year (2006) Larry will assume responsibility for coordinating this exhibit. Larry was also called on to provide an exhibit for the SC Department of Agriculture birthday party at the State Fair grounds in 2005. He sees these exhibits as one of the best ways to promote beekeeping and local South Carolina honey.

Larry has barbecued a pig and chickens with all the trimmings for the Mid-State Beekeepers summer outing for the past 2 years at the yearly family gathering at lake Murray. These events promote camaraderie amongst our members and also encourage family participation. Larry also is a board member of the South Carolina Beekeepers Executive Committee.

“In conclusion, we the Mid-State Beekeepers believe that there are few, if any, better ambassadors of beekeeping in South Carolina than Larry Wessinger. In fact, he is known as ‘the bee man’ in his community.”

Keep up the good work Larry. Thanks for all you do in support of beekeeping in South Carolina.

Cody Lee Smith, from Oconee County, was presented the South Carolina Junior Beekeeper of the Year Award which is an award given annually to recognize a deserving young beekeeper who is 18 years of age or less. According to the letter of recommendation, “Cody got his start in beekeeping by helping his grandparents with their 43 honey bee colony operation. He has been working with honey bees with his grandparents for two years, and his father is a beekeeper with 40 hives. In addition, Cody got to see the laying of packages, the purchase of beehives and the transfer of queens. Cody learned the hard way to properly manage his hives. As a result of his hard work and dedication, he has already built a reputation as a local beekeeper.”

In the December newsletter, there will be a letter from the new president of the South Carolina Beekeepers, the Rt. Rev. E. Adcock Southern of Anderson. Mr. Adcock Southern will address some of the changes in leadership that will take place in 2006. Keep an eye out for the January newsletter to learn more about what the coming year has in store for South Carolina beekeepers.

Keep up the good work! Thanks for all you do for the South Carolina Beekeepers.

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years and has learned much of the basics of beekeeping from them. Cody manages one bee colony that he hived from a swarm. In 2005, Cody sold approximately $200 of honey which he harvested from his colony. Cody has assisted his grandparents recently in teaching two school groups about honey bees and beekeeping. Cody, keep up the good work and we hope to hear much from you in the future.

Congratulations to the Aiken Beekeepers for taking home the high attendance plaque for having the most members attend the South Carolina Beekeepers 2006 summer meeting in Clemson. They had 26 members attend which is quite an achievement considering the Aiken Beekeepers are the most recent group of beekeepers to organize in South Carolina. Honorable mention was made to the Oconee County Beekeepers for having 23 and the Mid-State Beekeepers for having 22 members in attendance.

**SOUTH CAROLINA BEEKEEPERS NOW ON THE INTERNET**

The South Carolina State Beekeepers Association now has a web site (www.scstatebeekeepers.org). We are still developing the site, but there is some good information on the site right now. We have the SC Newsletters on the site and links to many beekeeping sites. There is, also, a page that will take you to our Master Beekeeper web site. You can go there to find lots of information about the program, like reading lists and requirements for each of the four levels. We are planning on adding a photo gallery, so send us your pictures. We have a page for the South Carolina State Fair, and hopefully we will have some pictures of this year's displays. We welcome your suggestions and comments. Send email to webmaster@scstatebeekeepers.org.

**EAS NEWS**

I hope that many of you were able to attend the EAS conference in Georgia. Our association contributed to the conference by sponsoring one of the breaks. Below is part of the resolution from the business meeting. We contributed plenty of volunteers as well. Thanks to all who made this conference a success and showed the Northern beekeepers how we do it down here.

“Finally, be it resolved that the Eastern Apicultural Society of North America, Inc. gratefully acknowledges the generosity of the South Carolina beekeepers” “who are such an integral part of the annual conference.”

The next EAS meeting will be held in Delaware, just outside of Philadelphia, PA. There is plenty of information about it on the EAS website. Start making your plans now, to attend. It sounds like it will be another great meeting.

We had a board of directors meeting on 10/7/06, and it looks like EAS will be making beekeepers insurance available to all of its members very soon. With everything happening in our world, this is a worthwhile benefit to look into. The details are not completed yet, but should be very soon. If you are not a member already, this might be a good time to consider joining one of the largest beekeeping associations.

I am your director, so if there is anything that I can answer for you, just let me know. You can contact me at sbeeman@aol.com or from the EAS website under SC Director. Or catch me at the next SC beekeepers meeting. See you soon.  

Steve Genta

**HENRY SPANN LEITNER**

November 24, 1909 – August 6, 2006

Henry Leitner, 96, better known as “Spann” was born in Fairfield County, South Carolina on November 24, 1909 to the late Thomas Center and Mary Spann Leitner. He was predeceased by his wife Toy Melissa Bickley Leitner, brothers, John Wesley and Thomas C. Leitner.

Mr. Leitner was a W.W. II Army Air Corps veteran having served campaigns in India and Burma. He was well known as owner of Leitner Honey Farms of Winnsboro, South Carolina for over 50 years. Spann left his unique mark on South Carolina beekeeping as an excellent beekeeper, advisor, encourager, friend, advocate and ambassador. Most of Spann’s life was spent telling others about the value and importance of honey bees. He often shared with others how honey bees had provided his livelihood for most of his adult life.

Spann was a long time member and supporter of the South Carolina Beekeepers Association. He was one of the original founders of the association and the first organized meeting was held at his home in Winnsboro. He was a “Life Member” of the association and was chosen as the “1989 South Carolina Beekeeper of the Year.” His honey was a consistent Blue Ribbon Winner for many years at the South Carolina State Fair in Columbia.

Spann is survived by three nieces and three nephews; stepdaughters, Olen Sons of Columbia and Lavana Eargle of Charleston; and a sister-in-law, Eudora Lever Spann of Fairfield County, South Carolina on November 24, 1909 – August 6, 2006

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Spann is survived by three nieces and three nephews; stepdaughters, Olen Sons of Columbia and Lavana Eargle of Charleston; and a sister-in-law, Eudora Lever Spann of Columbia. Funeral services were held Wednesday, August 9, 2006 at the First Church of the Nazarene, Winnsboro.

**HONEY: A REFERENCE GUIDE TO NATURE’S SWEETENER**

Longmont, Colo. - The National Honey Board (NHB) recently published (09/08/05) an updated version of “Honey: A Reference Guide to Nature’s Sweetener,” a technical brochure describing terminology about the composition and physical characteristics of honey and about processing and storing honey.

Some of the terminology detailed in the brochure includes antimicrobial properties, antioxidants, chemical
characteristics, glycemic index, nutritional values and viscosity. The brochure could be utilized by those involved in formulating new honey products or anyone interested in information related to honey composition and characteristics.

Copies of the brochure are available on CD and in limited quantities in print. To order, send an email to order@nhb.org or call 1-800-553-7162. Please specify either CD or print. The first copy is free. Additional copies are available at $1.00 per copy. The brochure may also be accessed at the Honey Board’s new web site at www.honey.com.

The National Honey Board, through its staff in Longmont, Colo., conducts research, advertising and promotion programs to help maintain and expand domestic and foreign markets for honey. The Board’s work, funded by an assessment of one cent per pound on domestic and imported honey, is designed to expand the awareness and use of honey by consumers, the foodservice industry and food manufacturers.

**BAITING THE TRAP: NEW LURES ENSNARE DAMAGING HIVE BEETLE**

Many consider honey bees the building blocks of horticulture because of their role in pollination. Their honey production is sweet, too, with 17 million pounds harvested each year in Florida alone. Yet, the Florida bee industry faces a major threat from the small hive beetle, a damaging pest that for the past decade has been feeding on pollen and contaminating honey stores. Since Florida is a common over-wintering destination for bees, the infestation has spread throughout the eastern United States and is even taking up residence in California. A serious small hive beetle infestation causes bees to abandon their hives, leaving beekeepers without honey and their bee colonies.

Responding to pleas from beekeepers, Sustainable Agriculture Research and Education (SARE)-funded researchers at USDA's Agricultural Research Service and the University of Florida worked on site with beekeepers to devise a trap that lures small hive beetles away without using purchased chemicals, which leave residues in honey. They built upon the work of Drion Boucia, a University of Florida researcher, who discovered that hive beetles release an alluring yeast.

"When the yeast grows on pollen in the hive, it attracts more beetles with a cascading effect," said Peter Teal, an ARS research leader in Gainesville. "It disturbs the bees and they leave."

Researchers put the yeast to work for them. Collaborating with half a dozen beekeepers in a SARE on-farm research grant, they installed traps baited with yeast below each hive, separated by sliding doors drilled with conical holes. Hive beetles can squeeze through into traps, but not return. "Female beetles lay eggs in the trap, so we routinely catch 10 times more larvae than adults," Teal said. Teal predicts the traps will solve the problem for small-scale beekeepers, whom he says make up 60 percent of the industry, because they typically tend their hives daily and can clean their traps. For large-scale beekeepers, who maintain up to several thousand hives, Teal and his team are hoping to develop a new trap requiring less management.

Their findings are timely. Beekeepers throughout Florida are waiting for traps to become widely available commercially. "We have a horrific pest that's redefining beekeeping," said Jerry Latner, manager of a beekeeping supply manufacturer. "If they perfect the lure, it will be a great benefit." From the May 2006 SARE Report. [For more information, go to www.sare.org/projects and search for OS0 - 022.]

**HONEY BOARD PROMOTES NO MESS OR FUSS BENEFITS**

Longmont, Colorado—Next time you're considering adding a little honey to your tea, picture yourself reaching for a solid honey wafer. Amazingly, thanks to research sponsored by the National Honey Board (NHB), the ease and convenience of solid honey is now more than wishful thinking, it's reality.

Prompted by growing interest from food manufacturers in dried honey, the Honey Board initiated a product concept program on behalf of the U.S. honey industry to optimize the utility of the various forms and styles of honey. Early in the project, due to honey's hygroscopic properties, the Honey Board realized honey's sticky constraints. By removing a portion of the water content of honey (honey contains roughly 17% water), technologists solved the stickiness problem and created a new concept/product—solid honey. Launched with the tentative name "Simply Honey," the honey wafer has a single ingredient: pure honey (no additives or stabilizers). With dimensions approximating the size and thickness of a quarter, it dissolves quickly in hot liquid.

To monitor public response, the Honey Board plans to introduce "Simply Honey" as a hot beverage sweetener at food trade shows during 2006, beginning with the World Tea Expo in Las Vegas (March), the Specialty Coffee Association of America conference in Charlotte, NC (April) and at the annual Food Marketing Institute show in Chicago (May). At these events, the board will be prospecting for food manufacturers willing to implement the Honey Board's primary objective: moving the concept from ideation to the store shelves. The concept comes at no cost to the manufacturer; however, additional
product development, product identity, packaging and distribution would be the manufacturer's responsibility.

While commodity boards primarily focus on generic promotion programs, the National Honey Board proactively assists the industry by identifying opportunistic honey applications and consumer-friendly honey concepts. Since joining the NHB as Marketing Director, Bruce Wolk has spearheaded industry efforts to make honey more accessible to 21st century consumers. "Our goal is to keep honey top of mind when consumers reach for a sweetener. Market research and focus group feedback shows us that honey's natural appeal and unique flavor are no longer strong enough to influence that decision, whereas a form of honey that is easy to handle and store adds considerably to its attractiveness."

For more information on current and concept forms and styles of honey contact Charlotte Jordan at (303) 776-2337 or charlotte@nhb.org. For more information about the National Honey Board and its marketing and promotion programs, visit www.honey.com.

The Honey Board, through its staff in Longmont, Colorado, conducts research, advertising and promotion programs to help maintain and expand domestic and foreign markets for honey. The Board's work, funded by an assessment of one cent per pound on domestic and imported honey, is designed to expand the awareness and use of honey by consumers, the foodservice industry and food manufacturers. (National Honey Board)


**CHOICES RELEASES NEW FILM EXPLORING THE LIFE OF BEES**

Los Angeles, CA--Choices, Inc. proudly announces the release of a new documentary exploring the life of bees -- from a child's point of view. *City of Bees: A Children's Guide to Bees* offers children of all ages a unique yet informative inside look at the complex life of a beehive.

Described as "absolutely amazing" at the Leeds Young People's Film Festival, *City of Bees* follows six-year-old Oliver and his friends as they join a beekeeper as he cares for his beehives over the course of a year. The children study everything from how a queen bee rules the hive, the various jobs each bee performs, how bees pollinate and how bees can fly at amazing speeds.

The filmmakers employ remarkable up-close video footage of bees inside the hive, showing the birth of new bees, the intricate dances bees perform to guide each other towards flowers, and the navigation of bees through the sky. The film also includes exciting learning activities that allow children to gain a better understanding of the bees' life.

Director Laila Hodell said, "We wanted to show a little glimpse of the fabulous life of the bees. We will take the spectators on a journey that shows the bees' working places between flowers in the glittering nature and their mysterious life in their hives. We are telling a story about the life of the bees, not about the work of beekeeping."

Larry Rattner, co-president of Choices, commented, "We look forward to bringing this unique film to a larger audience." Choices, Inc. released City of Bees on DVD on May 16, 2006. The DVD version of the film includes a photo gallery, English subtitles and a lesson plan correlated to National Standards. The film is recommended for grades K-6. The price is $49.95 and orders may be placed by visiting www.choicesvideo.net.

**SOURCE:** American Bee Journal Vol. 146, No. 7. July 2006

**THE LATEST IN HONEY BEE RESEARCH**

*Article by Steve Sheppard*

"These papers demonstrate continued progress in our understanding of mechanisms that are likely to play a large role in the future of honey bee/mite interactions."

With the establishment of both tracheal and *Varroa* mites in U.S. honey bee populations, beekeeping as it was previously known underwent major changes. In the last two decades or so, beekeepers have learned about the use of pesticides inside beehives and, in the case of *Varroa destructor*, have also learned about the ability of rapidly reproducing parasitic mites to evolve resistance to those pesticides. Even those with only moderate "crystal ball viewing" or "handwriting on the wall" skills can appreciate that the long term solution to these pests will more likely involve something other than a chemical solution. In fact, most recently the bulk of the promising news seems to come from the bees themselves, as breeders incorporate selection for increased mite tolerance or resistance into their honey bee breeding program. This month's column will take a look at two recently published papers, one on *Varroa* and one on tracheal mites, that provide further insight into this unfolding story of the interactions between honey bees and mites.

Within the world of bee breeding strategies for resistance to *Varroa* mites, selection for the trait known as SMR (suppression of mite reproduction) is well-known. This has been understood to be a heritable trait of bees, whereby an associated population of *Varroa destructor* is much less able to reproduce on SMR bees than on bees that have not
been selected for the trait. As the verification of the trait typically relied on an examination of mite-infested cells to determine the proportion of mites that were reproducing, the mode of action of this trait remained somewhat obscure. Was there something about the bees that simply caused them to be less suitable as hosts for reproduction; i.e. some nutritional deficit in the bee brood? The answer now seems to be clearly...no. Two USDA researchers from Baton Rouge recently demonstrated that the mechanism involves an aspect of adult behavior whereby bees preferentially clean out cells where *Varroa destructor* are reproducing, something that could be referred to as "Varroa hygiene" (Harbo and Harris 2006).

In their experimental design, the researchers took two frames of capped brood infested with *Varroa destructor* from infested "source colonies" and placed one frame in each of two colonies, a normal (control) colony and a colony selected for expression of the SMR trait. A total of nine SMR and eight control colonies were used. After an additional seven to nine days, the researchers examined the colonies to determine mite reproduction. What they found was that the rate of infestation was 2.2 infested cells per 100 capped cells in the SMR colonies and nine infested cells (per 100 capped cells) in the controls. Of the cells that were infested; in the SMR colonies only 20% of them contained reproductive mites (mites with offspring that would be mature enough to survive at the expected emergence date) compared to 71% in the control colonies. These differences were statistically significant and the researchers concluded that it was the adult bees within SMR colonies that affected the mite population after the mites entered the cells. That is, the adult SMR bees effectively detect reproducing mites under the cappings and then open the cells and remove the infested bee larvae. The authors point out that although the fate of the mites that were removed is unknown, the "removal of reproductive mites is a concise mechanism of resistance that can be traced to a specific behavior of the bees." Interestingly, this form of "Varroa hygiene" has some parallels with what is widely known as "hygienic behavior." If further study could provide us with simplified methods to assay or select for Varroa hygiene, similar to that reported by Spivak (1996) for hygienic behavior, then widespread inclusion of selection for SMR in honey bee breeding programs would be encouraged.

Tracheal mites spend most of their lives inside the breathing tubes of honey bees and are, therefore, not very susceptible to outside influences. However, early in their life, adult female tracheal mites actively seek out and transfer to young adult worker bees and during this time they are perhaps most susceptible to the defense mechanisms of bees. In recent years, the role of grooming by honey bees as a defense against transferring tracheal mites has become more clear, thanks especially to research by scientists at the USDA-ARS honey bee laboratory in Baton Rouge, Louisiana. In a recent paper, Jose Villa of the Baton Rouge lab demonstrated that a specific type of self-grooming (autogrooming) was fundamental to the tracheal mite defense of resistant honey bees (Russian strain) and that, although they were less "attractive" to mites, aging workers also managed to use autogrooming to reduce the chances of being infested (Villa, 2006). In setting up the experiments, Villa prevented autogrooming activity of individual adult honey bees by gluing together their middle pair of legs. The assay involved placing the marked test bees into colonies with high mite levels (inoculation colonies) for five or six days, followed by dissection to establish their infestation status. He found that, when autogrooming was prevented, both susceptible and resistant strains of honey bees had significantly higher infestation levels of mites than the control group (bees with legs left unglued). In the control bees, the resistant Russian strain had lower levels of mites than in the susceptible group.

In experiments testing the effects of worker age, the infestation rate of bees that were introduced at an older age into the inoculation colonies was reduced (as was expected), but the effect of preventing grooming (by gluing the legs) could still be detected. The author concluded that "grooming with the midlegs to remove female tracheal mites is the primary mechanism of resistance in Russian bees." He pointed out that the mechanism of resistance in older workers may involve, chemical changes and therefore be more involved than simply grooming. However, given that the autogrooming trait occurs at some level even in susceptible strains of honey bees, Villa makes the argument that selection for autogrooming by breeders may be an efficient way to produce tracheal mite resistant honey bees.

Taken together, these papers demonstrate continued progress in our understanding of mechanisms that are likely to play a large role in the future of honey bee/mite interactions. That is, at some time to come there is reason to imagine that honey bees and these parasites will reach a point where the bees can tolerate the parasites and the parasites will not kill their hosts. Clearly not a return to the old pre-mite days for U.S. beekeeping, but of all the possible outcomes, still highly preferable to continuing to run along on a pesticide treadmill.

Be Kind To Your Skin

*by* Ann Harmon

You may be thinking about October festivals to welcome Autumn and Halloween with its pumpkins, bats and ghouls. But I will bet that you can find Christmas
You will find information and sources for this ingredient. Just type "shea butter" into your search on Internet and you will see that shea butter, has become popular in soaps and cosmetics. Recently an additive, shea butter, has become popular in soaps and cosmetics. Although unscented products are popular, so are ones with scents such as lavender. There are many different scents available, and you can experiment with different combinations. It is easier to find scents that you like if you start by buying them from a local company or supplier.

For those of you living in the colder regions of the country the season for dry skin and chapped lips is approaching. If you wish to actively market your products, now is the time to start!

You should give some thought to the time involved in making the various lip balms and hand creams and lotions. You see, both honey and beeswax are quite variable, especially honey. One important variable is the water content of honey. Another is the color. You want your final product to look appealing. If the color of your honey makes the final product an unattractive color, then you may wish to buy honey from someone whose floral sources are different from yours. The color of beeswax, also, is variable, from brilliant yellow to subdued khaki color. Dark brown rendered old brood comb is best left for making fire starters. (Now there is another gift you can make.)

Now you can see that you need time for experimenting in making your cosmetics. Consider your first attempts as experiments. Make small batches and see if you like the final product. Try adjusting the amounts of ingredients to achieve the consistency appropriate for the product. If one particular recipe does not make a pleasant product, try another recipe, then ask some of your friends to try your product and accept their critiques cheerfully.

If you have never made soap and wish to try I recommend first taking a workshop in soap making. There you will learn hints and techniques to create a good soap. Soap is one product you must make in advance since it must "age" to be a satisfactory product. Soap making has become a popular cottage industry these days and that makes it easy to obtain recipes and ingredients.

Recipes for cosmetics using bee products are scattered throughout various sources. One book, Super Formulas, by Elaine White is available at several beekeeping equipment suppliers. Some honey recipe books and leaflets are sources also. Beekeepers who give workshops in cosmetics frequently give handouts of recipes that they have collected. Fortunately with the popularity of soap making, all you have to do is go on the Internet and put in "soap making." You can find books on soap making at book stores, bee supply companies and even at the library. For those of you without access to Internet, pay a visit to your local public library and use their services.

Although unscented products are popular, so are ones with scents such as lavender. Recently an additive, shea butter, has become popular in soaps and cosmetics. Just type "shea butter" into your search on Internet and you will find information and sources for this ingredient.

Keep in mind that aromas and additives are fad items - what is popular today will be replaced by something else next year. Keep your eye on the commercial products to stay up to date.

You will need containers for your products. Fortunately some of the equipment suppliers sell containers and ingredients for making cosmetics and soaps. Before you start making cosmetics, make yourself a little library of catalogs and books. A good source for both containers and ingredients is GloryBee, PO Box 2744, Eugene, OR 97402, 541-689-0913, sales@GloryBeeFoods.com. If you do not have their catalog, order one before you start. Mid-Con has a nice assortment of containers, books and supplies. Call 1-800-547-1392 for a catalog. Both Brushy Mountain Bee Farm, 1-800-233-7929, and Betterbee, Inc., 1-800-632-3379 have containers and some supplies. A great variety of containers can be found at Daniels Scientific, Inc., 1-864-277-1309 and Dominion 82; Grimm, Inc., 1-802-524-9625. Remember, you are entering the cosmetic world and nice containers are essential. Don't forget to have attractive labels made that fit your containers.

Now to get to work on this project. Select a work area that has good light and good ventilation. Remember, you will be making a mess. Think about making a cake - you spill a bit of sugar, get the counter greasy with a spoon and end up with a dollop of batter on the floor. Making cosmetics is just about like that, but you will be working with other ingredients, most of them more difficult to clean up. A dollop of beeswax on the floor is not easy to clean up. If you are making soap, you will be using lye, a rather nasty substance to clean up. You will want to save up newspaper, rescue that old but sturdy table from the garage for a work counter and look for an apron.

By far the safest way to heat or melt the ingredients is with an electric hotplate, with variable settings for heat. Please do not use a gas stove with an open flame. Your pots and pans should ideally be stainless steel and must fit the hotplate. A good source of pots is yard sales. But you do not want to buy pots that have dented bottoms and jiggle back and forth on the hotplate. Double boilers are a safe way to heat mixtures.

You will want a thermometer so you can keep track of temperatures recommended in the recipes. You also need a scale to weigh out ingredients. A simple electronic postal scale is quite handy. Mine has a flat surface that will accommodate a container. You may also want some measuring spoons, stainless of course, and measuring cups (stainless or glass) that will be only for your cosmetics or soaps.

2007 Calendar

March 2-3, 2007
SC/NC Joint Spring Meeting
Matthews, NC

July 19-21, 2007
SC Beekeeping Annual Summer Meeting
Clemson University, Clemson, SC
Follow instructions! This is especially important for making soaps. Remember, someone else has tried the recipes and made the mistakes. By following the directions on mixing you will end up with a good result instead of some curdled goo. By far the most important direction is in the making of soap: ALWAYS ADD LYE (SODIUM HYDROXIDE) TO WATER! Safety goggles are recommended when handling such materials. Remember that beeswax is flammable! Safety measures actually will make your project more enjoyable.

How about a few recipes that can get you started? These recipes appear in so many books and pamphlets that it is impossible to know the original source. Beeswax can be grated in order to measure and also to melt easily.

**BEESWAX LIP BALM**
2 tablespoons beeswax 1 tablespoon coconut oil
Melt the ingredients in a double boiler. Pour into a container while still hot. It will harden as it cools. Makes about 1/4 cup.

**HONEY HAND SCRUB**
3 tablespoons finely ground cornmeal
2 tablespoons honey
1 tablespoon cornstarch
Blend the ingredients well. If the honey has been warmed it will be easier to blend. Pour into a container and use as hand soap.

**BEESWAX HAND CREAM**
1/4 cup beeswax
1/4 cup coconut oil
3 tablespoons baby oil 1/3 cup glycerin
Source: Bee Culture – Oct. 2006

**MONKEY BREAD**
4 tubes buttermilk biscuits
3/4 cup sugar
1 cup honey
3/4 cup margarine
1 TBSP cinnamon
An additional TBSP cinnamon
Remove biscuits from tubes and cut into fourths. Mix sugar and 1 TBSP cinnamon together in a bowl. Roll biscuit pieces in mixture until coated. Place pieces in well greased tube pan or angel food tin. Mix HONEY, margarine and 1 TBSP cinnamon together in a pan and bring to a boil. Pour over the biscuits and bake at 350 degrees for 40-45 minutes. Let stand about 5 minutes and invert over plate. To serve just pick off pieces like a “monkey.”

**RECIPE**

Golden Oriental Sesame Chicken Skewers

Prep Time: 10 minutes
Bake Time: 1 hour, 10 min
Makes: 20 pieces

**Ingredients:**
1/2 cup honey
1/4 cup orange juice
2 Tbsp. soy sauce
1 envelope GOOD SEASONS Oriental Sesame Salad Dressing Mix
4 boneless skinless chicken breast halves (about 1-1/4 lb), each cut lengthwise into strips
20 wooden skewers

**Preparation:**
MIX honey, juice, soy sauce and salad dressing mix in large bowl until well blended. Reserve 1/4 cup of the dressing mixture; refrigerate. Add chicken to remaining dressing mixture; toss to coat. Refrigerate 1 to 4 hours to marinate. Drain; discard the dressing mixture.

THREAD a wooden or metal skewer through each chicken strip.

BROIL 4 inches from heat 8-10 minutes or until chicken is cooked through, turning and brushing frequently with reserved 1/4 cup dressing mixture. Discard any remaining dressing mixture.

**SOURCE:** http://www.kraftfoods.com.

Respectfully submitted,

William Michael Hood
Extension Apiculturist

FROM YOUR NEW EDITOR

Thank you all for the warm welcome. I look forward to meeting many of you at the next SCBA meeting.

Sincerely,

Rachel C. Rowe
Please mail your change of address to: News for SC Beekeepers, Rachel Rowe, 116 Long Hall, Clemson University, Clemson, SC 29634-0315.

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