NOVEMBER 2017, ISSUE 11

Joco Beekeepers

A monthly newsletter brought to you by the **Johnston County Beekeepers Association**



Officers

President Al Hildreth
Vice President Barney Biles
Secretary Thomas Anderson
Treasurer
Program Director ThunderHawk Chavis

Meeting Information & Agenda

- ✓ For the November meeting 11/13/17 @ 7pm. We will be going over "this year in your bee yard." And if time allows demonstrate a sugar board and a few ideas on how to keep moisture low in the hive over winter.
- ✓ There will be 2018 Officer Elections
- ✓ Logo Apparel will be available for pickup
- ✓ Reminder that memberships for 2018 are due (link)
- ✓ Reminder to renew your NCSBA membership for 2018 (link)

Club Merchandise

Thanks, May for taking your time and volunteering for this big task!

Businesses and Services

Businesses and Services offered by JCBA are listed on our website at (click here)

Bee School 2018

We are excited energized and gearing up for 2018 Bee School early next year!

Happy Thanksgiving!



Directors

2nd Director
3rd Director
Extension Agent Brandon Parker
Webmaster/Social Media Adam Pendergrass

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Have a story? Would you like to be featured in the newsletter?

Please submit your request to Newsletter@jocobee.org

Native Plants for Bees!

Link for native plants good for bees (click here)

Like us on social media



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This Month's Bee Tips!

From: Nancy Ruppert, Apiary Inspector, NCDA & CS CALENDAR FOR BEEKEEPING IN CENTRAL NORTH CAROLINA

November

- ☑ REMOVE QUEEN EXCLUDERS!
- ☑ Combine hives that are weak/have failing queens.
- ☑ Ensure adequate ventilation near top of hive.
- ☑ Feed thick syrup, if needed, for winter stores.
- Provide weights (brick, rock, concrete block, etc.) for tops of hives to limit wind-induced toplessness.
- ☑ Consider closing off screened bottom board to improve heat insulation.
- ✓ Plant (in October and November) herbaceous perennials for future nectar/pollen sources. *Planting now will make your plants focus on establishing a good healthy root system so come spring time the plants can focus on new growth and blooming/flowing.*
- Bee caught up before Thanksgiving, so you can enjoy food, family, football, Black Friday, etc.!

North Carolina Beehive Grant Fund

Registration opened! (10/16)

The grant portal is open! You can upload scans or pics of your id and certificate (which was great because I'm just geeky enough to have mine framed and hadn't been looking forward to taking it out of the frame)! Also, there isn't any need to explain your plans for the hives. Portal link http://fs3o.formsite.com/ADFPTrustFund/form22/index.html

How to Clean, Melt and Store Beeswax

Read full article. What do you think?

The Walk-Away Split: Pros and Cons

Read full article. What do you think?

Eye-Catching Labels Stigmatize Many Healthy Foods, Honey Being One Of Them

When customers walk down aisles of grocery stores, they are inundated with labels such as organic, fair-trade and cage free, just to name a few. Labels such as these may be eyecatching but are often free of any scientific basis and stigmatize many healthy foods, a new University of Delaware-led study found.

The paper published recently in the journal Applied Economics Perspectives and Policy examined the good, the

bad and the ugly of food labeling to see how labels identifying the process in which food was produced positively and negatively influenced consumer behavior.

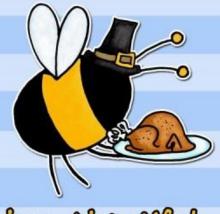
By reviewing over 90 academic studies on consumer response to process labels, the researchers found that while these labels satisfy consumer demand for quality assurances and can create value for both consumers and producers, misinterpretation is common and can stigmatize food produced by conventional processes even when there is no scientific evidence those foods cause harm. (read full article)

Hive Map

Hey members, if you have not already. Let the webmaster@jocobee.org or at the monthly meeting let me know the address you would like to have show up on the member hive map. It's fun to see how close other beekeepers are to your bee yard as well as bee saturation in your area in addition to how many drones might be mating with your newly hatched queen!

We take privacy in mind! So your address is not displayed or your exact location only a small radius is displayed. I encourage you to get on the map. Talk to the board or your fellow members to find out more. The Hive map is located online (not open to the public) behind a members only password section at http://www.jocobee.org/members-area/hive-map/

Funny pages



bee thankful