

# News For South Carolina



## South Carolina Beekeepers to Meet at Clemson

The summer meeting of the South Carolina Beekeepers will be held at Clemson University, Clemson, SC on July 13-15. The meeting will begin at 1 p.m. on Thursday, 13 July in the Poole Agricultural Center Auditorium with an introductory beekeeping short course which is open to all beekeepers, especially to those just getting started. Various experienced South Carolina beekeepers and others will be instructors for this course. The short course will end at 5:30.

On Friday, 14 July we will begin with a general session with several out-of-state speakers including Bob Danka from the Baton Rouge Bee Lab, Laurence Cutts from the Florida Department of Agriculture, Ann Harmon from Flint Hill, Virginia and Steve Forrest from Brushy Mountain Bee Farm, Moravian Falls, NC. Other speakers from South Carolina will give presentations or workshops on Friday or Saturday.

An afternoon of workshops are planned for Friday including several informative sessions which you may attend only three. For more details, see the enclosed meeting program for a listing of the workshops.

A chicken barbecue dinner is planned for Friday evening at Jimmy Howard's home in Pendleton. Activities scheduled are the annual horseshoe pitching tourney and a tall tales contest. Dinner including half chicken, cole slaw, beans, chips, bread and tea will be served for \$5/plate. On



Saturday morning, we will have another general session that will include many interesting topics.

The Clemson House Residence Hall on campus has rooms for lodging at \$24 per night, single or double occupancy (linen cost \$6.50 extra). Linen packets include sheets, two towels, washcloth, blanket, and pillow. Room registration will be at the Clemson House front desk. You

may make reservations by calling (864) 656-0594 between 8-4:30.

The Madren Continuing Education and Conference Center located near campus has lodging available. Suites begin at \$105 and Executive rooms, king bed or 2 double beds, are \$85 which includes a contl. bkfst. For reservations, call toll free 1-888-654-9020.

Other accommodations are available off campus in the Clemson area as follows: Clemson Holiday Inn, \$59, (864)-654-4450, includes a buffet bkfst; Clemson Comfort Inn, \$55, (864)-653-3600, includes contl. bkfst; Clemson Hampton Inn, \$60, (864)-653-7744, includes contl. bkfst; Clemson Ramada Inn, \$59, (864)-654-7501, includes contl. bkfst; Clemson Days Inn, \$51, (864) 653-4411, includes contl bkfst; Clemson Sleep Inn, \$49, (864) 653-6000, includes contl bkfst. Mention that you are attending the South Carolina Beekeepers Convention to get the University rate.

Parking on Thursday and Friday will be an extra challenge at this meeting due to construction near the agricultural center which has caused reduced available parking for employees and students. You will notice that much of the most convenient parking is not available this year. Check in at the registration desk for directions on parking. Please allow extra time in your arrival to campus this year to find a parking space on Thursday and Friday. More convenient parking will be available on Saturday.

Let's continue to make the South Carolina Beekeepers summer meeting a great success; invite some beekeeping friends to come along for an educational vacation. If you have questions about the meeting, please contact Mike Hood, ph. 864-656-0346, email <mhood@clemson.edu>.

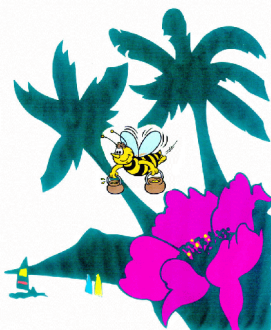


## STATE FAIR - 2000

The 2000 South Carolina State Fair is scheduled to be held October 5-15, in Columbia. Our beekeeping exhibit at the Fair provides us a great opportunity to promote our products and the beekeeping industry. Fair visitors have been fascinated by our attractive displays of honey and other apiary products, including the observation hive and other educational items.

Our hats are off to those who participated in the 1999 fair exhibit, especially Cliff Ward who served as coordinator of our booth. Cliff Ward has agreed to serve again this year as coordinator and will be giving a "State Fair Report" at our summer meeting in Clemson. Beekeepers who worked the booth last year were given the opportunity to sell their honey. I've heard some beekeepers did quite well so come to our summer meeting prepared to sign up to spend a day at the Fair.

Plan now to enter some of your most attractive products and possibly an exhibit in the competition. Honey will be judged on absence of granulation, cleanliness (absence of lint, wax and foam), flavor, color and brightness, and overall appearance of the container. There will be two classes of honey competition, light and dark. Each class will have the following entry categories: 1 lb. jar extracted, pint jar extracted, pint jar with comb, quart jar extracted, quart jar with comb, 2 lb jar extracted and 1 lb jar with comb. There will be a 1st, 2nd and 3rd place winner for each category with a monetary prize of \$10, \$8 and \$6 awarded respectively. Other categories include 1



lb beeswax.

A "Best Beekeeping Display" offers the largest monetary prizes (\$75, \$60, and \$40). Displays are judged on educational value, advertising value, attractive arrangement, originality and variety, appearance, and quality of products.

For more details of our South Carolina State Fair booth, call Cliff Ward in Columbia at (803)



794-5633.

## South Carolina Beekeepers to Host Joint Meeting

The South Carolina Beekeepers will host a joint meeting with the North Carolina State Beekeepers in Myrtle Beach on 9-10 March 2001. The Crown Reef Resort and Conference Center will be the site for this meeting. The Crown Reef is a beautiful facility located along the Atlantic Ocean in South Myrtle Beach. All guest rooms and suites are oceanfront with private balconies on each unit. The resort has 21 indoor/outdoor swimming pools, a lazy river for the children, and 3 restaurants on the property. Authentic low country dining is available at nearby Murrells Inlet. More information on this joint meeting will be announced at our summer meeting in Clemson. Mark your calendars now for this exciting meeting.

# Cornell University

## Pollination Study Findings

Drs. Roger Morse and Nicholas Calderone (in a study supported by the National Honey Board) calculate that the value of the pollination contribution made by managed honey bees to U.S. crop growers is just over \$14.6 billion. Some crops, such as blueberries and cherries, are 90% dependent on honey bee pollination. Almonds depend entirely upon the honey bee for pollination. In all, Morse and Calderone studied 51 different fruit, nut, vegetable and field crops that depend on honey bee pollination. To learn more, visit Bee Culture at

<http://bee.airoot.com/beeculture/pollination2000/pg1.html> or call (800) 289-7668, ext. 3220. You can request info via e-mail at [beeculture@airoot.com](mailto:beeculture@airoot.com).

Source: National Honey Board News  
April 2000, Vol. 4, No. 3

## The African(ized) Queen New Twist Found to Hive Drama

Africanized honey bees have an unexpected advantage in the battle to keep beekeepers from replacing highly defensive Africanized queens with gentle, easily managed European ones.

Within only one week after their queen dies or is removed by beekeepers, Africanized worker bees--which are female--are capable of activating their ovaries to produce viable female eggs for re-queening the hive. That's according to preliminary findings by Gloria DeGrandi-Hoffman of the ARS Carl Hayden Bee Research Center, Tucson, Ariz., and Stanley S. Schneider of the University of North Carolina at Charlotte.

European worker bees' ovaries can't start producing eggs until the queen has been missing for at least three weeks. And, egg-laying worker bees that are queenless typically produce male offspring. In contrast, the Africanized work faster,

one-week response to queenlessness, and ability to produce a queen from their own female eggs, could explain why many beekeepers' efforts to re-queen an Africanized hive with a docile European queen haven't succeeded. Queens introduced into colonies that have egg-laying workers will be attacked and killed.

Scientists already knew that some kinds of African honey bees, such as the Cape bee of South Africa, can lay viable female eggs within one week of becoming queenless, and nurture them to become their queen. But the ARS and University researchers are apparently the first to observe this phenomenon in Africanized worker bees in the northern hemisphere.

Migrating from Brazil, Africanized bees are today found in Arizona, California, Texas, New Mexico and Nevada.

The scientists are developing new tactics to foil the Africanized workers' ability to make their own Africanized queen. DeGrandi-Hoffman reported the findings at the Second International Conference on Africanized Honey Bees and Bee Mites, held recently in Tucson. ARS, the U.S. Department of Agriculture's chief research wing, was co-sponsor.

Scientific contact Gloria DeGrandi-Hoffman, ARS Carl Hayden Bee Research Center, Tucson, Ariz., phone (520) 670-6380, ext. 105, fax (520) 670-5550, [gdhoff@aol.com](mailto:gdhoff@aol.com).



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\* Feedback and questions to ARS News Service via e-mail [isnv@ars-grin.gov](mailto:isnv@ars-grin.gov).

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May 23, 2000

# ABF Withdraws from Antidumping Action

The American Beekeeping Federation is withdrawing from the proposed antidumping duty case against Argentina and will not pursue an extension or renewal of the antidumping case against China.

The decision to withdraw was made during a conference call of the ABF Board of Directors on April 14.

“After careful consideration of the antidumping case against Argentina and China, the Board determined that ABF funds and resources would be better utilized in legislative work on Capitol Hill for permanent relief for beekeepers,” said ABF President Clint Walker. Avenues being studied by the ABF include an LDP (loan deficiency payment) for honey, inclusion of honey production in crop insurance, and reinstatement of a permanent honey loan program. “Our members have made clear in continuing resolutions over the past three years that they overwhelmingly support the passage of the National Honey Board referendum. We will work for those changes, which include funds for beekeeping research and a honey quality assurance program.”

The cost of carrying the cases against Argentina and China through to the end is estimated to total \$700,000. It has been projected that a successful prosecution of the case could add from 16% to 20% to the F.O.B. price of Argentine honey exported to the United States, which is now about 45 cents per pound.

While there is universal concern among the ABF Directors for the plight of the U.S. honey producers, Walker noted, that, given the high cost of the modest benefit, there was very little sentiment among the ABF Directors to continue along the antidumping course. In the end, the decision to abandon this action was unanimous.

The ABF has been involved in the antidumping case from the start, filing as co-petitioners with the American Honey Producers Association on the action against China and providing a majority of the funds to pursue the case ABF jointly funded with AHPA the currently-discussed research into the honey trading practices in Argentina. Earlier, ABF and AHPA sought Section 406 relief against honey

from China; the U.S. International Trade Commission recommended relief, but President Clinton declined to order it.

AHPA President Richard Adey says his organization will continue to pursue the antidumping program without the ABF. A fund-raising letter sent to the AHPA membership asks donations and pledges towards the estimated cost of \$35,000 for the initial, exploratory stage of the cases.

“While the ABF is not participating as an organization,” noted ABF Vice President Pat Heitkam, “we encourage our members to consider the issues and contribute to the antidumping effort if they are so inclined. And, if the new cases get to the point that official questionnaires are sent out to producers, we urge ABF member to cooperate fully.”

Source: American Beekeeping Federation — April 28, 2000.

## In-Depth ... The Natural Advantage

Since allergic diseases are among the major causes of illness and disability in the U.S. — affecting as many as 40 to 50 million Americans — a honey-related allergy story in the April issue of *Energy Times* should be of interest to many people. Titled “Beating Allergies” the article highlights honey’s role in relieving the symptoms of many allergies. In the story, Rajesh Vyas, a Doctor of Naturopathy from Houston, says that pollen found in honey works well for hay fever because it “contains particles of the pollens people are sensitive to and desensitizes the immune system. With honey, minute quantities get into your system and work like a vaccine.” Dr. Vyas suggests that allergy sufferers consume locally-produced honey since it will likely contain the pollens that are causing the allergies.

Source: National Honey Board News  
May 2000, Vol. 4 No. 4

## 10 Tips on Selling

# Honey Roadside

1. Roadside signs are essential. The lettering must be large and clear enough to read from a passing vehicle. Keep your message simple: "Honey for Sale."
2. Remember the 3 most important words for honey products: Quality, Quality, Quality.
3. Honey containers need to be clean. Roadsides are dusty, dirty places. Jars should not be sticky — no one wants to carry a sticky container home. Sticky containers also attract yellow jackets and dust.
4. A large percentage of roadside purchasers become regular customers. If they like your honey they will come back for more. Make a customer feel good about finding such an excellent supply of local honey.
5. Offer several forms of honey if you can — liquid, comb, creamed. Regularly replace any jars on display that are starting to granulate or become dirty. Try offering "family size" economy packs. Think variety of containers.
6. Pay attention to your display. Customers feel more encouraged to buy from an attractive display than from just a few tired-looking jars. Remember that labels sell.
7. Advertise you honey with other products or events, like National Honey Month. Offer combinations of seasonal produce and recipes with honey. Plan promotions with season and cultural or religious festivals.
8. Do not forget tourists. Local honey can be a popular gift item. Attractive labeling and containers are essential here. Such honey sells for a premium price.
9. Provide service and visit your roadside market keeping it constantly stocked with good quality honey in attractive containers.
10. If you make quality and service your business, be prepared to sell a lot of honey at a decent retail price at roadside markets.

## 10 Qualities of a Successful Roadside Market

1. Benefits must be both to farmer and customer.

2. Satisfy consumer demand with ample supplies of fresh, good quality products.
3. Good location with ample parking and safe entry/exit.
4. Attractive, uncluttered market site.
5. Use imaginative displays of products
6. Offer different quantities at a price consistent with quality.
7. Well-trained, motivated employees offering courteous service.
8. Promote and advertise the market for appropriate customers.
9. Use ethical, honest and wise business practices.
10. Keep abreast of trends, issues and business changes.

-Reprinted from

New Jersey Beekeepers Assn. News Dec. 1999/Jan. 2000

Via - The Speedy Bee, March 2000

## Obituary Rupert Godshall Jr.

Hopkins— Funeral services for Rupert Adrian "Rick" Godshall Jr., 66, were held March 12, 2000, at East Columbia Baptist Church.

Mr. Godshall was past president of the South Carolina Midstate Beekeepers Association and served for several years as secretary-treasurer of the South Carolina Beekeepers Association. He was a devoted advocate for the advancement of beekeeping.

Mr. Godshall died Friday, March 10, 2000, at Palmetto Baptist Medical Center. Born in Columbia, he was the son of the late Rupert Adrian Godshall Sr. and Mary Zulee Walters Godshall. He was a U.S. Army veteran. Mr. Godshall retired from the Road Maintenance & Construction Division for Richland Co. after 16 years. He was a member of the Jamil Temple, the Lower Richland Masonic Lodge, the Gideons International, the East Columbia Optimist Club, the Horrell Hill Supper Club, and was a deacon at East Columbia Baptist Church.

Surviving are his wife Virginia Godshall; son, Rupert A. "Rad" Godshall III of Lexington; daughters, Kerran "Kerri" Godshall Scott of West Columbia, Rebecca V. "Becci" Hatfield of Indian Trail, N.C.; grandchildren, Melissa Scott, Amanda Hatfield, Luke Hatfield; great-grandchildren, Elliana Scott.

Source: American Bee Journal — May 2000.

## 2000 Calendar

- Jul 13-15 S.C. Beekeepers will meet in Clemson, SC**
- Jul 20-22 N.C. State Beekeepers will meet in Burlington, NC**
- Jul 31- Eastern Apicultural Society will meet in Salisbury, MD**
- Aug 4**
- Mar. 9-10, 2001 Joint meeting S.C. and N.C. State Beekeepers**

2 cups raw peanuts	1 cup sugar
1/2 cup honey	1/2 tsp. salt
1 T. butter	1 tsp. vanilla
1 tsp. baking soda	

Method:

In a large microwaveable bowl, stir together peanuts, sugar, honey, and salt. Microwave on high for two minutes. Stir mixture and microwave on high for 6 more minutes, or until desired brownness. Add butter and vanilla; stir and microwave on high for two more minutes. Stir in baking soda and spread on a greased cookie sheet. Cool approx. 5 minutes, then stretch brittle with hands to make it thinner. Let cool completely and break into pieces.

Respectfully submitted,

William Michael Hood  
Extension apiculturist

## Honey-Garlic Spareribs

- \* 3 pounds Pork spareribs
- \* 1/2 cup Honey
- \* 3 tablespoons Cider vinegar
- \* 1/4 teaspoon Pepper
- \* Garlic salt
- \* 1/4 cup Soy sauce
- \* 3 cloves Garlic, minced

Season spareribs with garlic salt; arrange in a 13"x9"x2" baking dish.

Cover with foil and bake at 325E for one hour until tender; drain well.

Combine remaining ingredients in a saucepan and simmer 5 mins. Drizzle honey mixture over spareribs and bake, uncovered, at 350E for 30 minutes.

Baste every 10 minutes. Makes about 20-24 appetizer servings.

## Honey Brittle



# 2000 South Carolina Beekeepers Summer Meeting Schedule

## Thursday, July 13, 2000

- 12:00 N . . . . Room Registration - Clemson House  
Meeting Registration - Poole Agricultural Center Lobby - \$3 Members, \$5 Family, \$8 Nonmembers  
Exhibitor Setup - Poole Agricultural Center Lobby
- 1:00 . . . . . Beginner Beekeeping Short Course - Various Instructors
- 5:30 . . . . . Dinner on your own  
SCBA Executive Committee Meeting in Evening TBA

## Friday, July 14, 2000

- 8:00 AM . . . . Invocation - Jack Corbett, Camden, Past President SCBA  
Welcome to Clemson University - Joe Culin, Chair, Department of Entomology, Clemson Univ.
- 8:10 . . . . . Announcements and Introductions - Mike Hood, Extension Apiculturist, CU,  
Executive Secretary, SCBA
- 8:20 . . . . . President's Address and Business Meeting - Bill Childers, President - SCBA, York
- 8:45 . . . . . Legislative Update -Representative Charles Sharp - District No. 86, Aiken & Orangeburg Co.
- 9:00 . . . . . Regulatory Update - Pat Wright, Environmental Health Manager,  
SC Dept. of Health & Environmental Control, Columbia  
- Von McCaskill, Dept. Head, Pesticide Regulation, Clemson University
- 9:30 . . . . . Russian Bees in the US, Bob Danka, Research Apiculturist, USDA Bee Lab, Baton Rouge, LA.
- 10:00 . . . . . Break - Visit Exhibitors
- 10:25 . . . . . Door Prizes
- 10:30 . . . . . Small Hive Beetle Status in the US - Laurence Cutts, Chief Apiarist, Division Plant Industry, Florida  
Dept. of Agriculture, Gainesville
- 11:00 . . . . . Marketing Honey and Other Bee Products, Ann Harmon, Flint Hill, Virginia
- 11:25. . . . . "Ain't Nothing New", Steve Forrest, Brushy Mountain Bee Farm, Moravian Falls, N.C.
- 11:50 . . . . . Lunch on your own
- 1:10. . . . . Announcements (Cliff Ward), Door Prizes and Workshop Introduction
- 1:30. . . . . Concurrent Workshops (All sessions begin on the half hour)  
1. Packaging & Marketing Honey - Ann Harmon

2. Equipment for the Beginner - Steve Forrest
3. Recent Queen Problems - Laurence Cutts
4. Honey Bee Disease & Pests Problems - Bob Danka
5. Raising Queens on a Small Scale - Steve Taber, Elgin, SC
6. SC Master Beekeeper Program Certified and Journeyman Level Test Offered - Steve Genta and Ron Taylor (first workshop only)

4:30 . . . . . Depart for Evening Activities  
 Horseshoe Pitching Tourney  
 Chicken Barbecue Supper (\$5/Plate)  
 Tall Tales Contest

**Saturday, July 15, 2000**

8:15. . . . . Announcements & Door Prizes

8:30 . . . . . American Foulbrood Resistance to Terramycin, Laurence Cutts

9:00 . . . . . Tracheal Mite Resistance Levels in the US Commercial Queen Breeder Colonies, Bob Danka

9:30 . . . . . Evaluation of ApiLife in Controlling Varroa Mites, Mike Hood

10:00 . . . . . Break - Visit Exhibitors

10:25. . . . . Door Prizes

10:30 . . . . . Drones and Their Importance in the Colony, Steve Taber

11:00 . . . . . Current Status of the Africanized Honey Bee in the US, Laurence Cutts

11:30. . . . . District Reports

- |                          |              |
|--------------------------|--------------|
| 1. Savannah River Valley | 4. Sandhills |
| 2. Charleston            | 5. Piedmont  |
| 3. Pee Dee               | 6. Mountain  |

11:50 . . . . . Closing Comments, Bill Childers, President, SCBA

12:00 . . . . . **End - Have a Safe Trip Home !**  
**SCBA Executive Committee Meeting**