

Beekeeping Institute

May 14-16, 2009
Young Harris College, Young Harris, Georgia

Young Harris College and the University of Georgia are offering the eighteenth annual Beekeeping Institute, May 14-16, 2009. Since its beginning in 1992, the Institute has grown to become one of the largest and most comprehensive beekeeping educational events in the Southeast. Classes are offered for beekeepers at all levels of experience, from raw beginner to advanced. The Institute also sponsors the Georgia Master Beekeeper Program and partners with the Welsh (U.K.) National Bee Keepers Association to provide North America's only licensing program for honey judges.

Master Beekeeper levels:

- Certified
- Journeyman
- Master
- Master Craftsman

The Institute proper, Friday and Saturday, uses a 2-track system – one track for experienced beekeepers and another for beginners. Facility limitations force us to cap enrollment at 150. If you cannot pre-register, please call first to make sure there's space before you make the trip.

Pre-registration deadline – May 4

Thursday May 14 is dedicated to training and certification examinations for the Master Beekeeper Journeyman, Master, and Master Craftsman levels as well as the Welsh Honey Judge qualifications. Training and certification for the Certified (beginner's) level are incorporated into the normal activities for the beginners' track Friday and Saturday. Details for these optional programs are included in this brochure.

Why get certified?

- Gives public documentation of your competence.
- Enhances buyer confidence in your products.
- Opens doors of opportunity.
- Personal satisfaction.

Why enter the Honey Show?

- No extra charge.
- Let's you add "award winning" to your honey label.
- It helps you improve product quality.
- It's fun!

One of the most rewarding opportunities of the Institute is the annual Honey Show. Besides categories in honey, the Honey Show includes classes in photography, art, candles, section comb honey, mead, and beekeeping gadgets. We urge students to participate in the Institute Honey Show, even if you've never competed before.

We look forward to seeing you at the 2009 Beekeeping Institute.

THURSDAY, May 14 is dedicated for those wishing to qualify for Journeyman, Master Beekeeper, Master Craftsman, or Welsh Honey Judge certifications. Master Craftsman audits and exam times by advance appointment.

Morning Sessions (separate and synchronous)

8:00	Journeyman training lectures, 117	Master training lectures, 113
9:45	Break	
10:15	Journeyman training lectures, 117	Master training lectures, 113
12:00	Break for lunch	

Afternoon Sessions (separate and synchronous)

1:00-2:30	Journeyman practical examinations, 117	Welsh Honey Judge training lectures, 109	Master practical documentation audits, 113
3:00-5:00	Journeyman written examinations, 117	Welsh Honey Judge examinations and audits, 109	Master written examinations, 113



Students are free to move to any lectures or workshops during the Institute. However, the Beginners' Track is tailored to the needs of the new beekeeper and for students who wish to sit for the optional Certified exams.

BEGINNERS' TRACK (OPTIONAL GMBP CERTIFIED LEVEL)

FRIDAY, MAY 15

7:00 Registration begins, Maxwell Center Lobby

Lectures, Maxwell Center Planetarium

8:00 Honey Bee Biology *Greg Hunt*
8:45 Getting Started When You Know Nothing About Bees *Cindy Bee*
9:30 Break
10:00 Basic Beekeeping Equipment *Bill Owens*
10:45 Diseases and Pests *Maryann Frazier*
11:30 Non-infectious Disorders *Jennifer Berry*
12:00 Lunch, Honey Show entries due, 107

Workshops and Room Numbers

1:00 Diseases and Pests, 113, *Maryann Frazier* Getting Started: Package Bees and Nucs, back parking lot, *Cindy Bee*
2:15 Equipment and Building Frames, 108, *Lonnie Funderburg* Honey Processing, 109, *Bill Owens*
3:30 Year-Round Management, back parking lot, *Keith Fielder* Honey Bee Nutrition, 113, *Jennifer Berry*
4:45 Certified written exam, 110
6:30 Cookout, announce newly-qualified Journeymen, Master Beekeepers, and Honey Show winners (included in registration)

SATURDAY, MAY 16

7:00 Registration begins, Maxwell Center Lobby

Workshops and Room Numbers

8:00-12:00 Certified level practical exam will be available during these hours. Assemble in the back hallway of Maxwell Center.
8:00 Diseases and Pests, 113, *Maryann Frazier* Getting Started: Package Bees and Nucs, back parking lot, *Cindy Bee*
9:15 Break
9:45 Equipment and Building Frames, 108, *Lonnie Funderburg* Honey Processing, 109, *Bill Owens*
11:00 Year-Round Management, back parking lot, *Keith Fielder* Honey Bee Nutrition, 113, *Brett Nolan*
12:00 Lunch

Lectures, Maxwell Center Planetarium

1:00 Honey Bee Breeding *Greg Hunt*
1:45 Honey Bee Health and Chemicals *Maryann Frazier*
2:30 Break
3:00 The Importance of Honey Bee Pollination *Ohad Afik*
3:45 Honey Bee Robbing Behavior *Brett Nolan*
4:30 Announce newly-qualified Certified Beekeepers and adjourn *Keith Delaplane*

EXPERIENCED TRACK

FRIDAY, MAY 15

7:00 Registration begins, Maxwell Center Lobby

Workshops and Room Numbers

8:00 Making Creamed Honey, 117, *Keith Fielder* Green Beekeeping, 113, *Virginia Webb*

9:15 Break

9:45 Nucs in Beekeeping, 117, *Jennifer Berry* Mead Making, 113, *Robert Brewer*

11:00 What's on your Mind? Open Q&A time, Pollen Analysis of Honey, 109, *Paul Arnold*
117, *Greg Hunt*

12:00 Lunch, Honey Show entries due, 107

Lectures, Maxwell Center Planetarium

1:00 Honey Bee Decline and Why it Matters *Keith Delaplane*

1:45 Bees and Flowers: a Lesson in Coevolution *Paul Arnold*

2:30 Break

3:00 Update on Small Hive Beetles *Brett Nolan*

3:45 Colony Collapse Disorder: New Toxicology *Maryann Frazier*

4:30 Colony Collapse Disorder: New Genetic Tools *Greg Hunt*

6:30 Cookout, announce newly-qualified Journeymen, Master Beekeepers, and Honey Show winners (included in registration)

SATURDAY, MAY 16

7:00 Registration begins, Maxwell Center Lobby

Lectures, Maxwell Center Planetarium

8:00 Honey Bee Defense Behavior *Greg Hunt*

8:45 Honey Bee Robbing Behavior *Brett Nolan*

9:30 Break

10:00 Lessons from Beekeepers in Britain *Keith Fielder*

10:45 Update on Honey Bee Viruses and Nosema *Maryann Frazier*

11:30 Medical Uses of Bee Hive Products *Robert Brewer*

12:00 Lunch

Workshops and Room Numbers

1:00 Making Creamed Honey, 117, *Keith Fielder* Green Beekeeping, 113, *Virginia Webb*

2:15 Cell-Punch Queen Rearing Method, 117, *Wil Montgomery* Mead Making, 113, *Robert Brewer*

3:30 What's on your Mind? Open Q&A time, Pollen Analysis of Honey, 109, *Paul Arnold*
117, *Greg Hunt*

4:30 Adjourn, have a safe trip home

STAFF AND COURSE INSTRUCTORS

Dr. Ohad Afik is a post-doctoral scientist at the University of Georgia Honey Bee Lab. He completed his PhD at the Hebrew University of Jerusalem studying avocado pollination.

Dr. Paul Arnold is Professor of Biology at Young Harris College and co-founder and host of the Beekeeping Institute. A botanist, Paul brings to the Institute a special expertise in honey plants and their pollen.

Cindy Bee is owner/operator of a successful bee removal company in Marietta. She is an active member of the Metro Atlanta and Georgia Beekeepers Associations.

Jennifer Berry is Apicultural Research Coordinator and Apiary Manager at the University of Georgia and past President of the Eastern Apicultural Society. She is actively involved in all aspects of bee research and education at UGA.

Robert Brewer is Towns County Extension Director with the University of Georgia Cooperative Extension Service. Robert is a co-founder of the Beekeeping Institute and Coordinator of the Georgia Master Beekeeper program.

Dr. Keith Delaplane is Professor of Entomology at the University of Georgia, co-founder of the Beekeeping Institute, and author of *First Lessons in Beekeeping*. He has worked with honey bees for 34 years, and his research and extension work is focused on Varroa IPM and pollination.

Keith Fielder is Putnam County Extension Director with the University of Georgia Cooperative Extension Service. Keith is past-president of the Georgia Beekeepers Association and a leader in state-wide beekeeping education initiatives.



Guest Instructor, Maryann Frazier is Extension Apiculture Specialist at Penn State University. She is involved in some of the latest research on how pesticides are contributing to Colony Collapse Disorder.

Lonnie Funderburg is a Georgia Master Beekeeper, 2-term president of the Alabama Beekeepers Association, and editor of *Stinger*, newsletter of the Alabama Beekeepers Association.

Charles Gwynn is a MS graduate student in the UGA Honey Bee Lab.

Guest Instructor, Dr. Greg Hunt is Professor of Entomology at Purdue University and one of the leading names in the new science of honey bee genomics. Greg is a member of the team that mapped the honey bee genome.

Jim Kenaston is Program Administrator of the National Managed Pollinator CAP team and housed at the UGA Honey Bee Lab.



Kathryn Miller a technical assistant at the UGA Honey Bee Lab and part-time mathematics instructor at the University of Georgia.

Wil Montgomery hails from Southside, Alabama and is a certified Georgia Master Beekeeper and long-time supporter of the YHC Institute.

Bill Owens has served as president of the Georgia and Eastern Piedmont Beekeeper Associations. Bill holds the grade of Master Craftsman, the highest level in the Georgia Master Beekeeper Program. He is involved in state-wide education initiatives to prepare emergency responders for Africanized bees.

Virginia Webb is a Georgia Master Beekeeper, officer of the American Beekeeping Federation, and known for her imagination and energy in all things to do with promoting beekeeping.



GEORGIA MASTER BEEKEEPER PROGRAM

In 2009 the Georgia Master Beekeeper Program (GMBP) is offering qualifications at the Certified, Journeyman, Master and Master Craftsman levels. Training and examinations for the Certified (entry) level are incorporated into the Beginner's Track on Friday and Saturday; the higher levels are covered on Thursday.

Applicants to any level are asked to check their intention on the registration form. Questions about the program may be addressed to GMBP director Robert Brewer at (706) 896-2024.

IMPORTANT INFORMATION

Aspirants to all grades must meet advance requirements. Applicants at the Certified (entry) level must have had beekeeping experience prior to the Institute. Applicants for the higher grades must meet advance requirements detailed at [Hhttp://www.ent.uga.edu/bees/GMBP.htm](http://www.ent.uga.edu/bees/GMBP.htm); bring all necessary documentation with you for scheduled audits. Exam questions are drawn from Institute lectures, lecture notes on the website, as well as other sources in the public domain; it is understood that applicants will bring to the exam a degree of independent and prior knowledge. The official reference text for the program is the 2007 edition of *First Lessons in Beekeeping*, Dadant & Sons. Other details about the Master Beekeeper program are available at the website

WELSH BEE KEEPERS ASSOCIATION CERTIFICATION

The Welsh Bee Keepers Association has partnered with the YHC/UGA Beekeeping Institute to offer training and certification for honey show judges. This is the only partnership of its kind between the USA and United Kingdom. Entry-level students are given opportunity during the Institute to complete the first two of four requirements. The Welsh Honey Judge certification requires (1) attendance at the Thursday training, (2) documented experience as a YHC steward (judge's assistant), (3) documented experience as a YHC honey show judge, and (4) successful completion of the oral examination. For most aspirants this sequence requires two or more years. The oral examination is offered for those candidates meeting all other requirements. The purchase of an official judge's smock and hat is required of those candidates ready to take the exam, and certified judges, when serving as judge or steward, are expected to wear their official uniforms in respect of the high standards of professionalism the certification implies. Questions about the program may be addressed to Robert Brewer at (706) 896-2024.

HONEY SHOW

- Only registered Institute participants may enter.
- Judges, stewards, and show officials are excluded from competition.
- Institute reserves the right to limit the number of entries on a first-come, first-admitted basis.
- There are thirteen show classes: (1) extracted honey light, (2) amber, (3) dark, (4) chunk honey, (5) black jar, (6) cut-comb, (7) creamed honey, (8) mead, (9) beeswax cake (a single molded piece of two pounds or more), (10) candle (poured or dipped, straight or ornamental), (11) original bee-related photography, (12) original bee-related art, and (13) beekeeping gadgets. Contestant may enter in any or all classes but may enter only once per class. The same honey cannot be entered in both the black jar class and another extracted honey class.
- All honey and beeswax entries must have been produced by the submitter and within the last 12 months. This restriction does not apply to entries in mead, photography, art, and gadgets.
- All entries for honey and candles must be submitted in triplicate: i.e., three matching jars of honey, three boxes of cut-comb, or three candles.
- Submit extracted honey in standard one-pound queenline jars; either plastic or glass is acceptable.
- Submit chunk honey in standard one-pound chunk honey jars with wide mouths and straight sides. Insert only one piece of comb in jar.
- The sole criterion in the black jar class is flavor. Your three-jar entry will be placed into black jars by staff.
- Beeswax entries must be pure beeswax.
- Art and photography must be presented in a self-standing frame, and each accompanied with a 3 x 5 card giving the title, artist, and brief “story” behind the piece.
- Do not label products in any way; an identifying code sticker will be assigned to your entry at registration.
- All entries must be submitted by 12:00 noon, Friday, May 15.
- Judging criteria are selected at the discretion of Judge, and decision of Judge is final.



LODGING

Excellent lodging is available at motels in Young Harris, Hiawassee, and Blairsville. **Please contact directly one of the numbers listed below to make your reservations.**

Young Harris Motel, Young Harris (706) 379-3136

Brasstown Valley Crowne Plaza Resort, Young Harris (706) 379-9900

Ridges Resort & Club, Hiawassee (706) 896-2262

Lake Chatuge Lodge, Hiawassee (706) 896-5253

Holiday Inn Express, Hiawassee (706) 896-8884

Holiday Inn Express, Blairsville (706) 745-6844

Hiawassee Inn, Hiawassee (706) 896-1725

Best Western Inn, Blairsville (706) 745-6995

Chamber of Commerce (can give listings for cabins, bed & breakfasts, etc.) (800) 984-1543

MEALS are available at the Young Harris College cafeteria for \$5.00-7.00 per person, payable at the door; cafeteria serves breakfast, lunch, and dinner. It opens Friday morning and closes Saturday evening. Students are also free to visit local restaurants.

MAP TO YOUNG HARRIS

