



YOUNG HARRIS COLLEGE
UNIVERSITY OF GEORGIA



Beekeeping Institute

Our 20th year!

May 12-14, 2011

Young Harris College, Young Harris, Georgia



YOUNG HARRIS COLLEGE AND THE UNIVERSITY OF GEORGIA are offering the twentieth annual Beekeeping Institute, May 12-14, 2011. 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 beginner to advanced. The Institute sponsors the Georgia Master Beekeeper Program and partners with the Welsh (U.K.) National Bee Keepers Association to provide North America's first licensing program for honey judges.

The Institute proper, Friday and Saturday, is a two-day series of lectures and workshops covering a range of beekeeping topics. 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 is April 29.

Thursday May 12 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 (entry) level are incorporated into the normal activities for Friday and Saturday, and classes recommended for Certified candidates are highlighted in **blue**. Details for these optional programs are included in this brochure.



One of the most rewarding opportunities of the Institute is the annual Honey Show. Along with honey, the Honey Show accepts entries 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. It costs nothing extra, and it's a fun way to see how your honey compares to your peers'.

An open demonstration room will be available Friday and Saturday with various aspects of bee biology on display.

We look forward to seeing you at the 2011 Beekeeping Institute!



Thursday, May 12

is dedicated for those wishing to qualify for the Journeyman, Master, Master Craftsman, or Welsh Honey Judge certifications. Time will be available on a first-come first-served basis for candidates for the Certified grade to come a day early and practice basic beekeeping skills with an instructor. Master Craftsman audits and exam times by advance appointment.

About the Master Beekeeper Program

In 2011 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 normal program on Friday and Saturday; the higher levels are covered on Thursday. Applicants to any level must mark their intention on the registration form and pay the appropriate fees. Payment of fee does not guarantee a passing grade. Questions about the program may be addressed to GMBP director Robert Brewer at (706) 896-2024. Aspirants to all grades must meet advance requirements detailed at <http://www.ent.uga.edu/bees/master-beekeeper/index.html>. Applicants at the Certified (entry) level must have had beekeeping experience prior to the Institute. Exam questions are drawn from Institute lectures, lecture notes on the website, as well as other sources publicly available. 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.

About the Welsh Honey Judge 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 first 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 standards of professionalism implied by the certification. Questions about the program may be addressed to Robert Brewer at (706) 896-2024.

Please do not ask Institute instructors for copies of their digital presentations. There are many copyright and intellectual property difficulties.

8:00 am	Journeyman lectures, 113		Master lectures, 116	
9:45	break			
10:15	Journeyman lectures, 113		Master lectures, 116	
12:00	lunch			
1:00-2:30	Open hive time for Certified candidates, behind Maxwell	Journeyman practical examinations, 109	Welsh Honey Judge training lectures, 107	Master practical documentation audits, 116
3:00-5:00	Open hive time for Certified candidates, behind Maxwell	Journeyman and Master written examinations, 116	Welsh Honey Judge examination and audits, 107	

Friday, May 13 sections in blue recommended for Certified candidates

7:00	registration opens in Maxwell lobby				
8:00-8:45	Honey bee biogeography, 108 Delaney	Biology, 106 Delaplane	Diseases I, 116 Berry	Varroa control in Europe, 113 Le Conte	Africanized honey bees, 109 Hayes
9:00-9:45	Honey bee biogeography, 108 Delaney	Biology, 106 Delaplane	Diseases I, 116 Berry	Varroa control in Europe, 113 Le Conte	Africanized honey bees, 109 Hayes
9:45	break				
10:00-10:45	Alternative queen rearing, 110 Montgomery	Biology, 106 Delaplane	Diseases I, 116 Berry		Advanced honey processing, 109 Binnie
11:00-11:45	Alternative queen rearing, 110 Montgomery	Hive products, 108 Brewer	Diseases II, 116 Berry	Getting started, behind Maxwell Bee	Advanced honey processing, 109 Binnie
11:45	lunch, honey show entries due in room 107				
1:00-1:45	Bee sex determination, 106 Delaney	Low-tech beekeeping, 108 Tillman	Diseases II, 116 Berry	Getting started, behind Maxwell Bee	Basic honey processing, 114 Owens
2:00-2:45	Bee sex determination, 106 Delaney	Low-tech beekeeping, 108 Tillman	Diseases II, 116 Berry	Getting started, behind Maxwell Bee	Basic honey processing, 114 Owens
2:45	break				
3:00-3:45	Honey Plants, 109 Fielder	Trends in bee mortality, 108 Hayes	Varroa and Apis in Asia, 113 Le Conte	Honey bee anatomy, 117 Taylor, Ogundipe	Basic honey processing, 114 Owens
4:00-4:45	Honey Plants, 109 Fielder	Trends in bee mortality, 108 Hayes	Varroa and Apis in Asia, 113 Le Conte	Honey bee anatomy, 117 Taylor, Ogundipe	
5:00-6:00	Certified written exam (same exam, two rooms), 116 Taylor		Certified written exam (same exam, two rooms), 113 Ogundipe		
6:30	Group dinner, announce newly-qualified Journeymen, Master Beekeepers, and Honey Show winners (included in registration)				

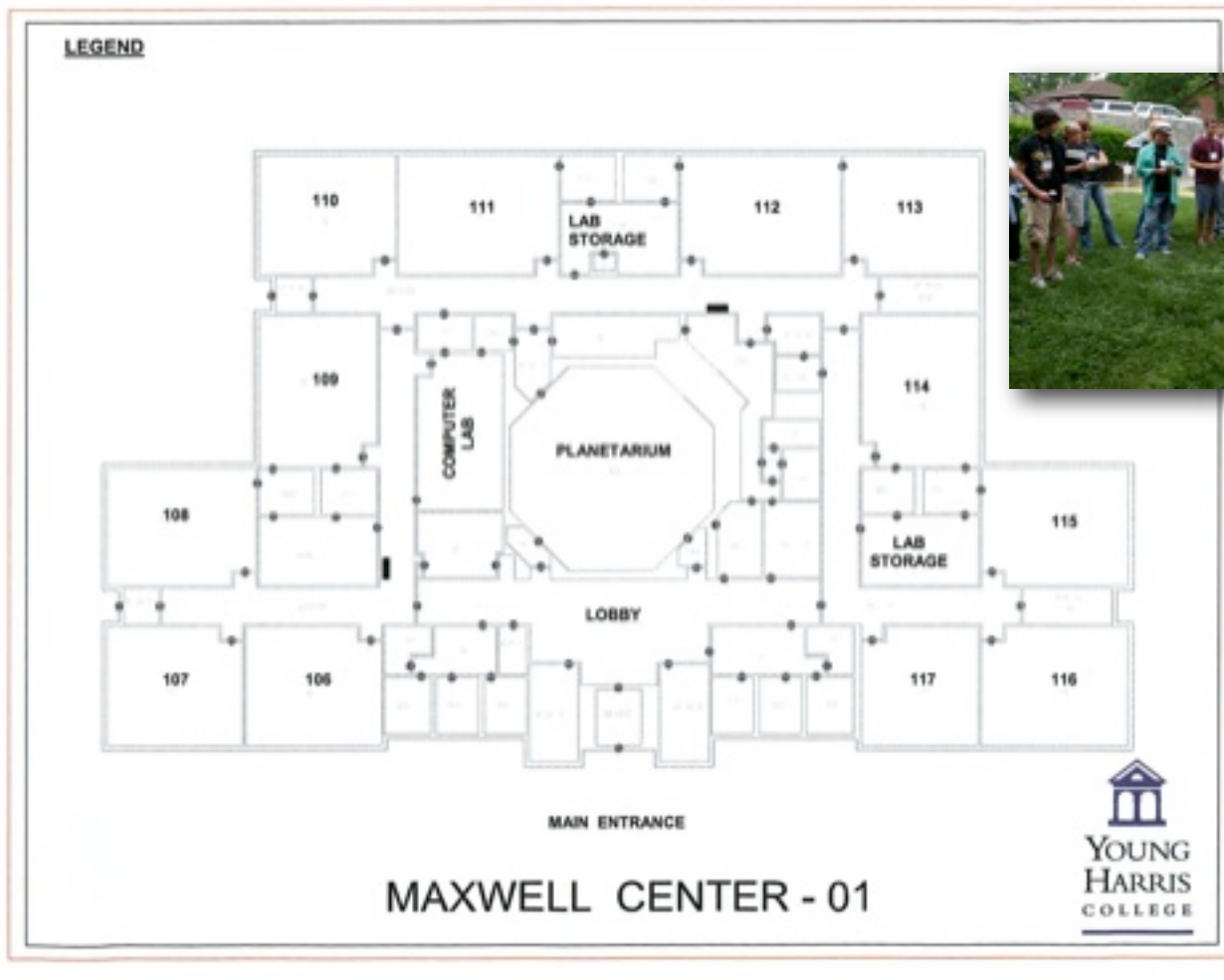


Saturday, May 14 *certified practical exam 8:00-11:30; sign up for your individual time at registration desk

7:00	registration opens in Maxwell lobby				
8:00-8:45	Wax rendering, 114 Bee	Certified practical exam*, 110	Genetic resistance to Varroa, 113 Le Conte	Good neighbor policy, 108 Hayes	Problem bee removal, 109 Owens
9:00-9:45	Wax rendering, 114 Bee	Certified practical exam*, 110	Genetic resistance to Varroa, 113 Le Conte	Good neighbor policy, 108 Hayes	Problem bee removal, 109 Owens
9:45	break				
10:00-10:45	Honey bee nutrition, 106 Berry	Certified practical exam*, 110	Queen rearing, 113 Delaney	Hive products, 108 Brewer	Sub-toxic effects of pesticides, 109 Delaplane
11:00-11:45	Honey bee nutrition, 106 Berry	Certified practical exam*, 110	Queen rearing, 113 Delaney	Hive products, 108 Brewer	Sub-toxic effects of pesticides, 109 Delaplane
11:45	lunch				
1:00-1:45	Pollen analysis of honey, 109 Arnold	Advanced honey processing, 113 Binnie	Low-tech beekeeping, 106 Tillman	Equipment construction, 108 Funderburg	Year-round management, behind Maxwell Fielder
2:00-2:45	Pollen analysis of honey, 109 Arnold	Advanced honey processing, 113 Binnie	Low-tech beekeeping, 106 Tillman	Equipment construction, 108 Funderburg	Year-round management, behind Maxwell Fielder
2:45	break				
3:00-3:45	Pollen analysis of honey, 109 Arnold		Uses of sperm cryopreservation, 113 Taylor	Equipment construction, 108 Funderburg	Year-round management, behind Maxwell Fielder
4:00	Announce newly-qualified Certified Beekeepers and adjourn, Planetarium				

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Honey Show Rules

- Only registered Institute participants may enter.
- Judges, stewards, and show secretary are disqualified from competition.
- Institute reserves the right to limit the number of entries on a first-come, first-admitted basis.
- There are fourteen 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) flavored mead, (10) beeswax cake (a single molded piece of two pounds or more), (11) candle (poured or dipped, straight or ornamental), (12) original bee-related photography, (13) original bee-related art, and (14) beekeeping gadgets. Contestant may enter in any or all classes but may enter only once per class.

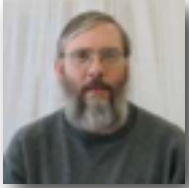


submitter and within the last 12 months. This restriction does not apply to entries in mead, photography, art, and gadgets.

- All honey and beeswax entries must have been produced by the

- 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. The only exemption is black jar; one is enough.
- Submit extracted honey in standard one-pound Gamber or queenline-type jars. Either plastic or glass is acceptable; jars with tamper-proof seals will be disqualified.
- Submit chunk honey in standard one-pound chunk honey jars with wide mouths and straight sides. Insert only one piece of comb in jar.
- Submit mead in clear 750 ml bottles.
- The sole criterion in the black jar class is flavor. Your entry will be placed into a black jar 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.
- Entries will be accepted until 11:45 AM Friday.
- Judging criteria are selected at the discretion of chief judge. All entries are judged on individual merit; class ribbons are awarded at judge's discretion.

Institute staff and instructors



Dr. Paul Arnold is Professor of Biology and Dean of the Division of Mathematics and Science at Young Harris College. Paul is co-founder and host of the Beekeeping Institute.



Cindy Bee is a Georgia Master Beekeeper and active member of the Metro Atlanta and Georgia Beekeepers Associations.



Jennifer Berry is Apicultural Research Coordinator and Apiary Manager at the University of Georgia.



Bob Binnie is past-president of the Georgia Beekeepers Association and commercial honey producer and packer from Rabun County, Georgia.



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



Dr. Debbie Delaney is Assistant Professor in the Department of Entomology and Wildlife Ecology at the University of Delaware.



Dr. Keith Delaplane is Professor of Entomology at the University of Georgia and co-founder of the Beekeeping Institute.



Keith Fielder is Putnam County Extension Director with the University of Georgia Cooperative Extension Service.



Lonnie Funderburg is a Georgia Master Beekeeper and 2-term president of the Alabama Beekeepers Association.



Jerry Hayes is Chief of Apiary Inspections at the Florida Department of Agriculture and Consumer Services.



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



Dr. Yves Le Conte is director of honey bee research at the INRA-Université d'Avignon et des Pays de Vaucluse Joint Research Unit for Bees and the Environment, Avignon, France.



Wil Montgomery is a Georgia Master Beekeeper and long-time supporter of the YHC Institute.



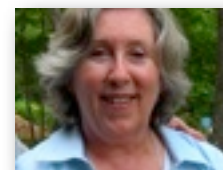
Victor Ogundipe is a MS student in the Entomology Department at UGA and holds a MA in Sociology from Georgia State University.



Bill Owens is past-president of the Georgia Beekeeper Association and currently Georgia's only Master Craftsman beekeeper.



Megan Taylor hails from Ontario Canada where she finished her MS degree at the University of Guelph. She is pursuing her PhD at the University of Georgia.



Linda Tillman is a Georgia Master Beekeeper and host of the popular blog, Linda's Bees at www.beekeeperlinda.com.

