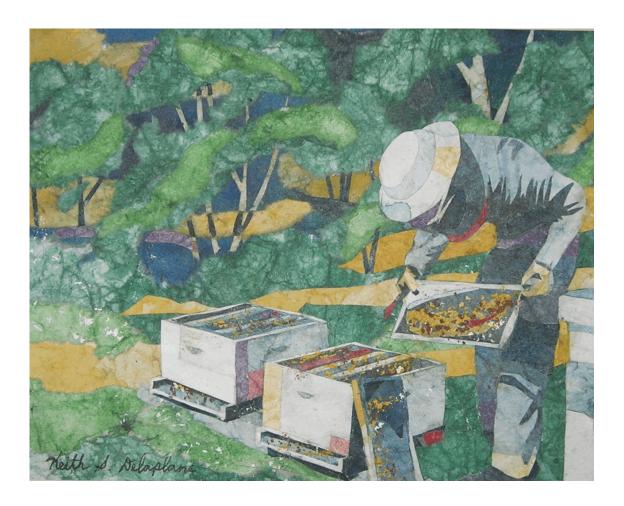
2008 BEEKEEPING INSTITUTE



May 15-17

Young Harris College Young Harris, Georgia Young Harris College and the University of Georgia are offering the seventeenth annual Beekeeping Institute, May 15-17, 2008. Since its beginning in 1992, the Institute has grown to become the largest and most comprehensive beekeeping educational event in the Southeast. Besides offering classes for beekeepers at all levels of experience, the Institute sponsors the Georgia Master Beekeeper Program (GMBP), partners with the Welsh (U.K.) National Bee Keepers Association to provide North America's only licensing program for honey judges, and offers the region's only certification for Honey Bee Removal Specialists.

The Institute proper, Friday and Saturday, features 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 7**

For 2008 we are inaugurating a new certification program for Honey Bee Removal Specialists. The interface between honey bees and the public is not always positive – especially if a bee colony takes up residence in the hollow walls of one's home. Removing problem honey bees involves a unique skill set not automatically available from pest control or wildlife removal companies. With the movement of Africanized bees in the Southeast, professional bee removal will be a growing revenue opportunity for beekeepers. See below for more information on this program.

Thursday May 15 is dedicated to training and certification examinations for the GMBP Journeyman, Master, and Master Craftsman levels as well as the Welsh Honey Judge and Honey Bee Removal Specialist qualifications. Training and certification for the GMBP 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.

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.

All awards and certifications are announced at the Closing Convocation Saturday.

We look forward to seeing you at the 2008 Beekeeping Institute!

THURSDAY, May 15 is dedicated for those wishing to qualify for Journeyman, Master Beekeeper, Master Craftsman, Welsh Honey Judge, and Honey Bee Removal Specialist certifications. Master Craftsman audits and exam times by advance appointment.

	Morning Sess	sions (separa	ate and synchrono	ous)	
8:00	Journeyman training lecture	es	Master training lectures		
9:45	BREAK				
10:15	Journeyman training lectures Master training lectures				
12:00	BREAK FOR LUNCH				
	Afternoon Ses	sions (separ	ate and synchron	ous)	
1:00- 4:30	Journeyman practical examinations		Master practical documentation audits		
3:00- 4:30	Welsh Honey Judges' training lectures		Honey Bee Removal training lectures		
5:00	BREAK FOR DINNER				
7:00- 9:00	Welsh Honey Judges' examinations and audits	Journeyman written examinations		Master written examinations	

FRIDAY, May 16

7:00 Registration begins

MORNING LECTURES

	Beginner's Track (GMBP Certified level)	Experienced Track	
	Welcome & Institute Overview, Keith	Welcome & Institute Overview, Robert	
7:55	Delaplane	Brewer	
	Getting Started When You Know	Commercial Beekeeping in North	
8:00	Nothing About Bees, Kim Flottum	Georgia, Bob Binnie	
	Diseases, Pests, and Non-infectious		
9:00	Disorders, Jennifer Berry	Colony Collapse Disorder, Jerry Hayes	
10:00	BREAK		
	Spring and Summer Management, Cindy	Identifying and Treating AFB Without	
10:30	Bee	Antibiotics, Ross Conrad	
	Management in the Off-Season, Jim	Equipment: New Twists on Old Products,	
11:15	Quick	Shane Gebauer	
12:00	LUNCH, Honey Show entries due		

Beginner's Track (GMBP Certified level)		Experienced Track			
1:00- 2:15	Honey Processing, <i>Bill</i> <i>Owens</i>	Getting Started: Package Bees and Nucs, <i>Cindy Bee</i>	1:00- 2:15	Building Varroa and Disease Resistance with Nucs, <i>Ross</i> <i>Conrad</i>	Overview of Varroa Control Practices, <i>Shane</i> <i>Gebauer</i>
2:15- 3:30	Optional time: (1) break or (2) honey pollen analysis available, <i>Paul Arnold</i> or (3) Certified Beekeeper written exam (Fri) and practical exam (Sat)		2:15- 3:30	Optional time: (1) break or (2) honey pollen analysis available, <i>Paul Arnold</i>	
3:30- 4:45	Basic Beekeeping Equipment, Lonnie Funderburg	Year-Round Management, Jim Quick	3:30- 4:45	Cell-punch Method of Queen Rearing, <i>Wil Montgomery</i>	Advances in Disease and Pest Control, <i>Jerry</i> <i>Hayes</i>

AFTERNOON WORKSHOPS (schedule repeated both days)

FRIDAY AFTERNOON LECTURES (open to all students)

1:30	State of the U.S. Beekeeping Industry, Kim Flottum
2:00	TBA
2:30	BREAK
3:00	Colony Collapse Disorder: the Organic Perspective, Ross Conrad
3:30	The New Honey Bee Removal Specialist Certification Program, Bill Owens

6:30 Cookout (included in registration)

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SATURDAY, May 17

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7:00 Registration begins

	Beginner's Track (GMBP Certified level)	Experienced Track	
7:55	Welcome & Institute Overview, <i>Robert</i> <i>Brewer</i>	Welcome & Institute Overview, <i>Keith Delaplane</i>	
8:00	Equipment: What You Need and How to Build It, <i>Shane Gebauer</i>	The Many Uses of Nucs, Kim Flottum	
9:00	Getting Started: A Minimalist Approach, <i>Ross Conrad</i>	Hive Product Quality Control, <i>Robert</i> Brewer	
10:00	BREAK		
10:30	Honey Bee Nutrition, Jennifer Berry	Who's Who in Beekeeping, Kim Flottum	
11:15	Pollination, Keith Delaplane	Honey Bee Nutrition, Jennifer Berry	
12:00	LUNCH		

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SATURDAY AFTERNOON LECTURES (open to all students)

1:30	Africanized Honey Bees in Florida, Jerry Hayes
2:00	TBA
2:30	BREAK
3:00	TBA
3:30	TBA

5:00 Closing Convocation, present awards, recognize Master Beekeeper grades and Welsh-certified honey judges, submit pesticide re-certification credits

STAFF AND COURSE INSTRUCTORS

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 current President of the Eastern Apicultural Society. She is actively involved in all aspects of bee research and education at UGA.

Bob Binnie is a honey producer and packer from Lakemont, Georgia. Bob's commercial beekeeping experience is diverse, including honey production and pollination on the west coast.

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.

Detsy Bridges is the name, face, and voice most people associate with the Institute. It is she who runs the registration desk and handles all those terribly important advance details. Thank you Detsy!

Ross Conrad is author of *Natural Beekeeping: Organic Approaches to Modern Apiculture.* He learned his craft from the late Charles Mraz, world-renowned beekeeper and founder of Champlain Valley Apiaries in Vermont. Former president of the Vermont Beekeepers Association, Conrad has written numerous articles on organic farming, natural healing, and health issues.

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 33 years and his research and extension work is focused on Varroa IPM and pollination.

Kim Flottum is editor of *Bee Culture* magazine, author of *The Backyard Beekeeper: An Absolute Beginner's Guide to Keeping Bees in Your Yard and Garden* and a returning instructor for the YHC Institute.

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.

Shane Gebauer is a popular instructor across the eastern United States. Shane is general manager at Brushy Mountain Bee Farm, Moravian Falls, NC.

Jerry Hayes is Chief of Apiary Inspections with the Florida Department of Agriculture. His monthly column *The Classroom* appears regularly in *American Bee Journal*.

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.

Jim Quick is a certified Georgia Master Beekeeper from Meansville, Georgia. He is a research technician for the UGA Department of Entomology, Griffin campus.

GEORGIA MASTER BEEKEEPER PROGRAM

In 2008 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.

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 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 to the higher grades 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 above.

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 BEE REMOVAL SPECIALIST CERTIFICATION PROGRAM

The purpose of the YHC/UGA Honey Bee Removal Specialist certification program is to provide public documentation of a basic level of knowledge and experience in the removal of pest honey bee colonies from residences, structures and other unwanted locations including basic knowledge of carpentry and building design. Initial certification requires: (1) certification with the Georgia Department of Agriculture as a commercial pesticide applicator, (2) achievement of the rank of Certified Beekeeper at the YHC Institute, (3) enrollment and attendance at the Thursday special training session, (4) documentation of at least 5 honey bee removals under supervision of a Certified bee removal specialist, and (5) successful completion of a written exam. It is expected that this sequence will require one or more years. Certification is active for 3-year increments, renewable for another 3 years with each attendance of a 2-day session of the YHC/UGA Beekeeping Institute. Recertification after a lapse of 3 or more years of non-attendance will require attendance of a 2-day Institute session and successful completion of another yHC/UGA methods.

HONEY SHOW

GENERAL RULES

- Only registered Institute participants may enter.
- Judges and stewards 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 16.
- 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

