

Beekeeping Institute

May 13-15, 2010

Young Harris College, Young Harris, Georgia



Young Harris College and the University of Georgia are offering the nineteenth annual Beekeeping Institute, May 13-15, 2010. 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 May 3.

Thursday May 13 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 the 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 2010 Beekeeping Institute!



Thursday, May 13

is dedicated for those wishing to qualify for the Journeyman, Master, Master Craftsman, or Welsh Honey Judge certifications. Time will be available in the afternoon 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 2010 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 14 sections in blue recommended for Certified candidates

7:00	registration opens in Maxwell lobby				
8:00	Genetic diversity and why it matters, 108 Sheppard	Biology, 106 Delaplane	Diseases I, 116 Berry	Non-infectious disorders, 113 Bobb	Non-chemical beekeeping, 109 Fielder
8:45	Genetic diversity and why it matters, 108 Sheppard	Biology, 106 Delaplane	Diseases I, 116 Berry	Non-infectious disorders, 113 Bobb	Non-chemical beekeeping, 109 Fielder
9:30	break				
10:00	Cell-punch queen rearing, 110 Montgomery	Biology, 106 Delaplane	Diseases I, 116 Berry	Non-infectious disorders, 113 Bobb	Delivering genetics to the beekeeper, 109 Sheppard
10:45	Cell-punch queen rearing, 110 Montgomery	Hive products, 108 Young	Diseases II, 116 Berry	Getting started, behind Maxwell Bee	Delivering genetics to the beekeeper, 109 Sheppard
11:30	lunch, honey show entries due in room 107				
1:00	Honey Bee Viruses, 106 Afik	Hive products, 108 Young	Diseases II, 116 Berry	Getting started, behind Maxwell Bee	Honey processing, 114 Owens
1:45	Honey Bee Viruses, 106 Afik	Hive products, 108 Young	Diseases II, 116 Berry	Getting started, behind Maxwell Bee	Honey processing, 114 Owens
2:30	break				
3:00	Honey Plants, 109 Bobb	Trends in bee mortality, 116 Delaplane	Cooking with honey, 115 Young	Nucs for all seasons, 108 Fielder	Honey processing, 114 Owens
3:45	Honey Plants, 109 Bobb	Trends in bee mortality, 116 Delaplane	Cooking with honey, 115 Young	Nucs for all seasons, 108 Fielder	
4:30-6:00	Certified written exam (same exam, two rooms), 116 Afik		Certified written exam (same exam, two rooms), 113 Kenaston		
6:30	Cookout, announce newly-qualified Journeymen, Master Beekeepers, and Honey Show winners (included in registration)				



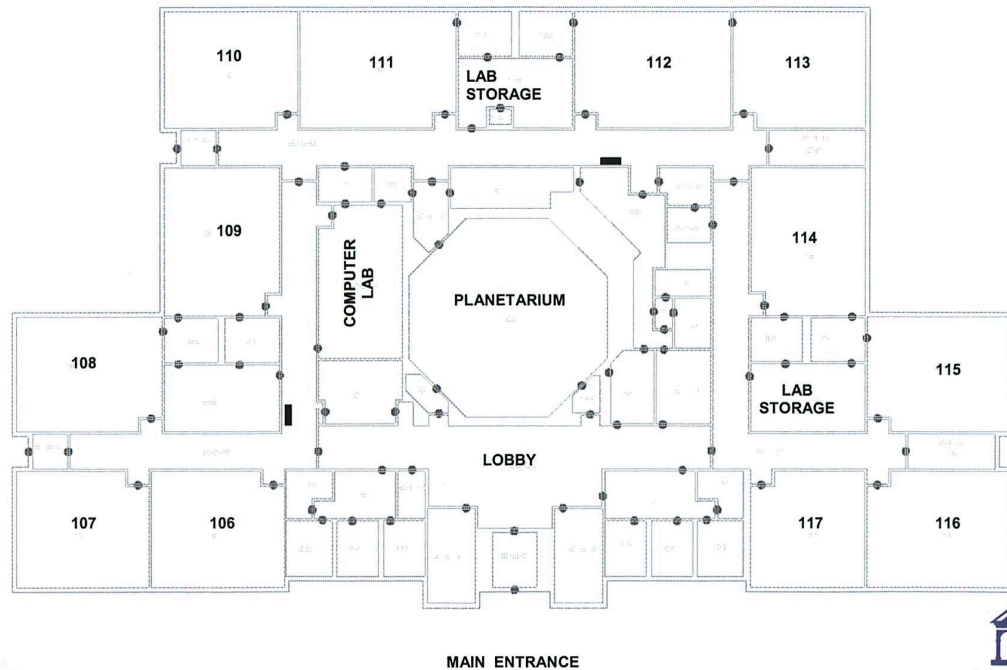
Saturday, May 15 *certified practical exam available as-come basis 8:00-11:30

7:00	registration opens in Maxwell lobby				
8:00	Wax rendering, 114 Bee Bobb	Certified practical exam*, 110	Cooking with honey, 115 Young	Honey bee anatomy, 117 Gwyn	Optimizing honey production, behind Maxwell Bobb
8:45	Wax rendering, 114 Bee Bobb	Certified practical exam*, 110	Cooking with honey, 115 Young	Honey bee anatomy, 117 Gwyn	Optimizing honey production, behind Maxwell Bobb
9:30	break				
10:00	Honey bee nutrition, 106 Bobb	Certified practical exam*, 110	Colony density and its effects on bees, 113 Berry	Mead making, 115 Brewer	New tools for honey bee health, 109 Sheppard
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11:30	lunch				
1:00	Pollen analysis of honey, 109 Arnold	Encaustic painting, 110 Young	Commercial beekeeping on the west coast, 106 Sheppard	Frame construction, 108 Funderburg	Plastic frames, 114 Carmack
1:45	Pollen analysis of honey, 109 Arnold	Encaustic painting, 110 Young	Creamed honey, 115 Fielder	Frame construction, 108 Funderburg	Plastic frames, 114 Carmack
2:30	break				
3:00	Pollen analysis of honey, 109 Arnold	Encaustic painting, 110 Young	Creamed honey, 115 Fielder	Frame construction, 108 Funderburg	Problem bees, 114 Owens
3:45	Announce newly-qualified Certified Beekeepers and adjourn, Planetarium				

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LEGEND



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Honey Show Rules

- Only registered Institute participants may enter.
- Show secretary is disqualified from competition. Judges and stewards may enter the show but may not judge a class in which s/he has entered. Judges and stewards will be recused from selecting Best of Show if they have an entry under consideration.
- 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.
- 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. The only exemption is black jar; one is enough.
- Submit extracted honey in standard one-pound queenline 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.
- All entries must be submitted by 11:30 am, Friday, May 14.
- 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. 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.



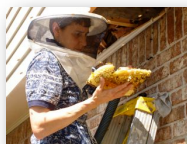
Keith Fielder is Putnam County Extension Director with the University of Georgia Cooperative Extension Service.

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.



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

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



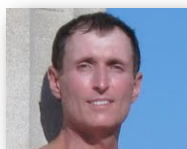
Charles Gwynn is a MS graduate student at the UGA Honey Bee Lab.

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



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

Guest instructor, Jim Bobb is past president of the Pennsylvania Beekeepers Association and past Chairman of the Eastern Apicultural Society.



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

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



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

Jimmy Carmack is a Georgia Master Beekeeper and past-president of the Alabama Beekeepers Association.



Guest instructor, Dr. Steve Sheppard is Professor of Entomology at Washington State University.

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



Guest instructor, Michael Young is a distinguished leader of the beekeeping industry in Great Britain. An instructor of culinary arts at Belfast

Metropolitan College, Michael is also founder of the Institute of Northern Ireland Beekeeping. In 2009 he was inducted by Prince Charles into Membership in the Order of the British Empire (MBE).

