

# The Norfolk Bee

Volume 9, Issue 1

[www.Norfolkbee.org](http://www.Norfolkbee.org)

January 2010

## A Note from the Editor

### Spring Preparation

Hello Fellow Members,

I'm quickly learning to put together a newsletter is quite a challenge. You would think that because its winter that it's a struggle to find content. On the contrary, there is so much information in the bee world that the newsletter would never get published on a monthly basis if I added everything.

I encourage everyone to spend some time on the internet and you'll find more information then I could possibly fill in a one month newsletter

Sincerely,

Owen

## President's Letter:

Dear Everyone,

The board is off to a good start. We just had our second board meeting and there are lots of new and exciting things coming down the road. I will continue to urge members to get involved with the club. There are many things we can do and many things that we haven't even thought of yet, which will help the club. If you have any ideas, please contact any one of the board members. We are all here to serve the club and encourage your comments and suggestions.

On a more personal note, I hope that everyone enjoys the holiday season and that everyone will be busy cleaning their bee equipment, catching up on reading ABJ and Bee Culture and thinking about the spring. It's not that far off. But enjoy the winter. It is a wonderful time of year. And have a wonderful time with your families this holiday season.

Tony Lulek

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# Club News

## Programs:

**January Meeting:** Hall of Fame inductee Speakers: Peter Sannicando & James Dugdale (Natural Beekeeping), door prizes (Package of Bees and \$25 Gift Certificate to Reseska Apiaries), raffle table filled with lots of wonderful bee related items.

**February Meeting:** Mead Making (John Balconi, past president and bee school director), Door prizes (Package of bees and Gift Certificate), Raffle Table

**March Meeting:** Apitherapy (Ed Karle), Gift Certificate, Raffle Table

**Food committee:** If you signed up, please remember to bring a treat

## Raffle Table

Please remember to bring bee related Items for the raffle table.

**Door Prize and Raffle Tickets:** We will be reverting to the past method of door prize tickets. Board members will be handing out a ticket to each member at the meeting for the door prizes. In addition we will have a different color ticket for the raffle table. The price for the raffle is 1 Ticket - \$1, 3 Tickets - \$2, 10 Tickets - \$5.

**Emails:** We have been using the Google Group email list to communicate with all club members. If you are not getting emails from Tony Lulek, the NCBA Board, or from Ed Karle, please contact Tony Lulek.

**Facebook:** One of our past members started a Facebook page a while back. If you are on Facebook, I encourage you to join the group. It is one more way to communicate with our members and the world around us.

**Dues:** Just a reminder that your dues are due for 2010. The cost of membership is \$15 per individual or for family. Please send your dues to Fran Arena-Key, 140 Cottage Street, Natick, MA 01760

**T-shirts:** We Still have plenty of T shirts left to be purchased in all sizes.

**Special Door Prize Raffle:** The NCBA has a Dadant Ranger Extractor graciously stored in Ed Karle's garage for over a year. This is a six-frame power extractor with all the bells and whistles. The board of directors has decided it is too large to add to the club inventory and is offering it up in a raffle to be drawn in April. Tickets will sold at the February, March, and April meetings for \$10.00 each. NCBA members with dues up to date, may buy as many tickets as they would like. The extractor will be at the Feb. meeting for everyone to see. Good luck!

# Club News

## 2009-2010 NCBA Officers

### President

Tony Lulek  
tlulek@gallery223.com

### Vice President

Peter Tullock  
pjtrestoration@hotmail.com

### Recording Secretary

Paul LaShoto  
p\_lashoto@yahoo.com

### Corresponding Secretary

Owen Ackerman  
Owen1803@aol.com

### Treasurer

Fran Key  
arenakey@hotmail.com

### Members at large

Kathy Gasbarro  
gasbarro8@yahoo.com

Avery Osgood  
avery\_osgood@hotmail.com

Dave Shaner  
dashaner123@aol.com

Heather Labenski  
heathkerns@yahoo.com

## The Winners of the 2009 Bee Quiz Masters



The Team of Aiden Peterson and PeterHaushka



Ed Karle Accepting a gift of appreciation

## Special Events

### The 2010 American Honey Producers Convention

Hilton Sacramento Arden West, Sacramento CA

January 5-9

Email [brownhoneyfarms@hotmail.com](mailto:brownhoneyfarms@hotmail.com) for more details

### The 2010 North American Beekeeping conference

Wyndham Orlando Orlando Florida

January 12-16

For Information visit [abfnet.org](http://abfnet.org)

# Media Buzz

**NEW WEBSITE** The National Honey Board presented a new website [www.honey.com](http://www.honey.com)

## **AUSTRALIA- OUTLOOK NOT SO SWEET FOR THE HONEY GIANT**

The biggest commercial honey group, Capilano Honey, has warned it will lose about \$2 million in the first half of the financial year, a slide back into the red that could jeopardize its attempts to meet a \$10 million debt deadline in March. Capilano, close to launching a rights issue, said yesterday that worsening exchange rates for exporters and shrinking honey supplies due to drought were to blame. "International conditions for supply of raw honey remain unpredictable," Capilano said.

"These conditions have a material unfavourable impact on Capilano's profit expectations through decreased export revenues and expected 'mark to market' devaluation of assets held in other currencies and higher-than-expected domestic honey prices to secure supply." It said the dire environment would force it to retreat from some of its offshore markets, including a large proportion of the Canadian market.

## **Bee Biology Web Site Lauded**

The newly launched Harry H. Laidlaw Jr. Honey Bee Research Facility Web site, University of California, Davis, has just received a "[Talking Hands Award](#)" for excellence in teaching and learning opportunities and meeting the standards of the federal Web Accessibility Initiative (WAI).

The UC Davis Web site received one of four awards presented in the environmental category for the fourth quarter. Nominations remain anonymous. Wrote the reviewer: "Ahh, the sweet taste of honey! Without the humble bee, we would not be able to enjoy it. While only the honey bee produces the honey, other pollinators ensure that we have a viable ecology by pollinating flowers, fruit trees and other plants that are necessary for the existence of other wildlife. The story of this small, necessary, and sometimes misunderstood creature is fascinating. Its purpose, its life, its habitat and its possible demise,

everything you could want to know is presented on this website."

"The learning opportunities abound. The site presents itself in a visually pleasing manner with excellent photography and interesting articles. It is a joy to visit. This site is definitely deserving of the Talking Hands Award."

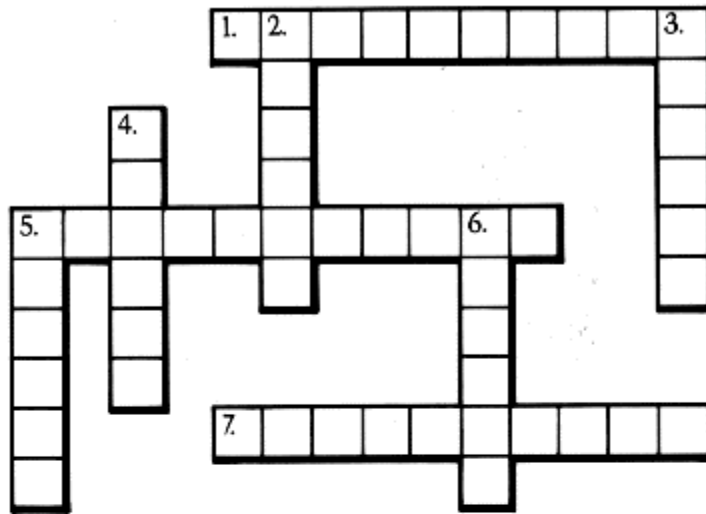
The Talking Hands Award, launched in 1986, pays tribute to Web sites that follow Section 508, which encourages sites that are more accessible to people with disabilities.

Based on a UC Davis template, the Laidlaw site was launched Aug. 13 and is the work of Webmaster Kathy Keatley Garvey, communications specialist for the Department of Entomology. Assisting with the design were Neal Williams, assistant professor of entomology, and Michael Parrella, professor and chair of the Department of Entomology and Lynn Kimsey, professor and vice chair of the department and director of the Bohart Museum of Entomology.

"It's a work in progress," said Garvey. Native pollinator specialist Robbin Thorp, emeritus professor of entomology who maintains an office in the Laidlaw facility, is identifying the native bees and other pollinators. Plans call for posting hundreds of photos on the Web site.

The site currently includes links to Extension Apiculturist Eric Mussen's newsletter, *from the UC Apiaries* and his *Bee Briefs*; research information; a news section; events; information about honey bees and native bees; pollination; instruction; a kids' zone; links; publications; outreach; frequently asked questions; a photo gallery of honey bees and native bees; and information about the Häagen-Dazs Honey Bee Haven, a half-acre bee friendly garden planted next to the Harry H. Laidlaw Jr. Honey Bee Research Facility on Bee Biology Road.

# Kids Corner



## Across

- 1. A type of melon pollinated by honey bees.
- 5. The transfer of pollen from the male part of the plant to the female.
- 7. People who handle bee hives.

## Down

- 2. A type of nut pollinated by honey bees.
- 3. What bees collect from flowers.
- 4. The powdery substance picked up by bees in their "baskets."
- 5. The female part of the flower.
- 6. At the base of the pistil.

I eat my peas with honey  
I've done it all my life  
I know that this sounds funny  
But it keeps them on the knife

What bee is good for your health?

Vitamin bee!



A Quilting Bee.

# Recipes

## Holiday Honey Punch

### Ingredients

2 cups boiling water  
3/4 cup honey  
4 cups cranberry juice  
2 cups orange juice  
1 cup lemon juice  
1 quart ginger ale  
ice cubes

Garnish: sliced lemons, limes oranges or strawberries (optional)

Makes 13 servings (3/4 cups each)

Combine boiling water and honey, stirring to dissolve. Chill. In large punch bowl combine cranberry, orange and lemon juices. Stir in honey mixture. Just before serving add ginger ale, ice cubes and fruit garnish

## Honey Baked Chicken Wings

### Ingredients

3 lb Chicken wings  
2 tb Chili sauce  
1 cup honey  
1/2 c Soy sauce  
1 ts Garlic powder  
2 tb Oil  
Salt and pepper

Season chicken well. Rub with oil and bake in a pre-heated 400 oven for 15 minutes. Combine all remaining ingredients and mix with wings, reduce heat to 375 and bake another 45 minutes. If the sauce starts to caramelize, reduce the heat again

## Bees in the Herb Garden Dip or Dressing

### Ingredients

1 pint sour cream  
6 Tablespoons honey  
2 Tablespoons orange juice, thawed, undiluted  
2 Tablespoons Dijon mustard  
2 teaspoons cream-style horseradish  
2 teaspoons rosemary, crushed  
1 teaspoon chervil, crushed  
1 teaspoon basil, crushed  
3/4 teaspoon salt  
1/2 teaspoon white pepper  
1/4 teaspoon garlic powder

Combine all ingredients; mix well. Refrigerate, covered, several hours to blend flavors. Stir before using.

## Honey Ginger Roasted Pork

Makes 6 servings

### Ingredients

1/4 cup honey  
2 Tablespoons cider vinegar  
2 Tablespoons fresh ginger root or ground ginger, grated  
2 to 2-1/4 lbs. boneless pork loin roast, whole

Combine honey, vinegar and ginger; mix well. Sprinkle pork with salt and pepper; brush generously with honey mixture. Bake at 325°F about 1 hour or to 170 degrees internal temperature. Brush with honey mixture every 15 minutes. Let stand 10 minutes before slicing.

# Classifieds

## Reseska Apiaries, Inc.

**We are now carrying a full line of beekeeping supplies:**

- \* Amish-made and assembled woodenware
- \* Assembled wooden frames with your choice Pierco foundation or crimp-wire foundation
- \* Unassembled bee boxes and frames by Humble Abodes of Maine
- \* Glass honey jars always in stock

## **We are New England's Only Authorized Maxant Dealer for Honey Processing Equipment**

We carry the complete line of Maxant honey processing equipment on display, and in stock. Here are some samples:

- \* 3100HL, 3100PL, 1400PL, 4000-30 Electro Speed Extractors
- \* Bottling Tanks, Clarifiers, Wax Tanks, Cappings Spinners
- \* Exclusive custom-made all stainless steel Uncapping Tanks (perfect for the small producer) and much more!

### **Come Visit Our Warehouse Store:**

229 Lowland St., Holliston, MA, 01746

P: 508-429-6872 | [www.bostonhoneycompany.com](http://www.bostonhoneycompany.com)

Open every Saturday from 9AM - 4PM

We accept cash, checks & Visa/Mastercard

\*\* Note - Reseska Apiaries' is by appointment only, an announcement will go out when they are open for the season

## Beekeeping Equipment

For Sale

- Several hives & accompanying equipment
  - Beautiful custom-made extractor
- call Dee Burleson :

508-528-3825

## Swap N' Sell N' Wanted Classifieds

Here's a column where you can sell, swap, or give away just about anything. If you are a paid member, advertising is free for as many issues as you wish. If you are not a member, the cost is \$8.00/ad/issue (so, it pays to become a member)



# Meeting Notes

December 7, 2009 NCBA Meeting

The December 2009 meeting of the Norfolk County Beekeepers Association opened at 7:45 pm with 65 members present.

1. Appreciation. Outgoing officers Ed Karle (past President) Tony Lulek (past Vice President), and Sue Osgood, (past Librarian), were recognized for their contributions to the NCBA.

2. Organization. Since its founding in 1953, NCBA membership has expanded dramatically. With over 200 members today, it has become more important to formally structure the NCBA as a non-profit organization. The legal process will be completed sometime in 2010.

3. Committees. Members were encouraged to join one of the committees being formed. Sign-up sheets were provided for:

- Food Committee (with Sue Simmons)
- Program Committee
- Mentoring Committee
- Door Prizes and Raffle Committee
- Website Committee
- Fair Committee
- Bee School (both teaching and support)

4. Volunteers. In addition to committees, individual members are needed for the following:

- Historian
- Photographer
- Equipment Manager

Sign-up sheets were provided.

5. Librarian. Ed Kerwin has taken over as NCBA Librarian.

6. Upcoming meeting. The January meeting will feature a presentation on natural beekeeping (i.e., no chemicals, no syrup feedings, etc.) and the Beekeeper of the Year award.

7. Door prizes. Dan McLean and Sue Simmons won this month's door prizes, a package of bees from Reseska Apiaries.

The meeting paused for honey tasting, a new equipment ideas exhibit and refreshments. Sixteen samples of honey, including one of comb honey, were available for tasting. Pieces of new and innovative equipment were displayed and discussed. Refreshments, organized by Kathy Gasbarro, were plentiful, tasty and included shrimp!

9. Beekeeping Quiz. Quizmaster Lulek tested the membership's beekeeping knowledge. First prize went to Aiden Peterson and Peter Haushka, second to Maureen Harrington and third to Ed Karle. The first place team won a \$50 gift certificate to Betterbee. Second and third place winners each received \$25 certificates.

The meeting ended at 9:05pm.