



The Norfolk Bee

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Letter from the Editor

Well here we are with winter finally arriving. What wacky weather we have been having. I've heard reports of queens still laying in January, hives starving, and even pollen being brought in on the last warm Saturday. Heck the ground hasn't even been frozen. I could have still planted the bulbs I never got in the ground in November.

If you missed out last meeting, it was incredible. The video on Skep Beekeeping that Tim Sullivan found was absolutely incredible. A dying and lost art. He will be showing the second half in February. And even if you missed the first half, I'm sure you will enjoy the second part.

I'm heading out to the hives this afternoon to check on the candy supply. What with the warm weather we had been having, the bees seem to be eating up their supplies faster than normal. Make sure you keep a close watch on your bees.

I hope to see everyone at the next meeting. We have some great programs coming up in March and April. And don't forget that Bee School starts in a couple of weeks.

Tony Lulek

Bee expert turns a sour experience into sweet business

Published: Monday | January 15, 2007
St. Elizabeth, Jamaica



Loren busy making a frame for one of his bee boxes. - Ian Allen/Staff Photographer

Bzzz, "Mine dem bite you. You blocking their view. Dem nuh easy," shouted Loren Allen, a 25-year-old beekeeper from Longwood, St. Elizabeth. Bzzz. It's the only sound I could hear as I took cover under a nearby chicken coop.

We were at Loren's small apiary at the back of his home in Longwood. It's well off the road and if you don't know where you're going, you'll probably get lost in the middle of nowhere.

Loren is perhaps the most popular beekeeper in Longwood and has developed a reputation for selling the most potent honey in all of St. Elizabeth. In fact, he's known in many parts of Kingston for his honey and many people place orders to have the sweet treat delivered to them.

But Loren's entry into the beekeeping industry wasn't exactly a happy event.

Hard times

"I really got into it because I met up into some hard times. My father died in 2002 and I was on my own. I had to find a way to survive," he said. Loren's father was a beekeeper all his life and even though he didn't know it, Loren was silently watching him from the shadows, taking close note of what he was doing. "I was never really involved when my father (*con't page 2*)

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was working, but I used to like to watch him work. That's why when he died, I had to do what I saw my father do," Loren said.

And it has paid off for him. Though Loren has been on his own since his father died, he has been able to pay his bills and keep his two-year-old daughter happy.

Searching

"I started out by searching a breadfruit tree and finding a bee hive. I cut it out and built a small box. Now I have about 13 boxes," he said.

He pulls honey from the boxes about four times per year and is able to get about 20 quarts from each box, each time. Each quart sells for about \$500.

"It really is not an easy thing to get into because you're going to get stung a lot before the bees get used to you. And these days most young people aren't willing to put in the work. But my father showed me that with hard work you will succeed. So I'm working hard," Loren said.

"I'm not at all a rich man, but because of my father, thank God at least I can survive," he said.

- Robert Lalah

Packaged Bees

Believe it or not, it is already time to consider ordering bees. Andy Reseska announced at the last meeting that he will again be accepting orders for bees from the club members. Attached will be the order form. It will be posted on the web site as well.

Membership Dues

Just a reminder that if you have not paid your dues, please do so as soon as possible.

BEE SCHOOL! STARTS IN 3 WEEKS.

Please help spread the word about bee school. Not only does it help bring in funds for the school, it also helps continue the club by bringing in new members.

Raffle Table

Just a reminder that we need items for the raffle table. Please bare in mind to keep the items of good quality and as bee related at possible. Remember One man's junk is another man's treasure.

Upcoming Meeting Programs.

March will be on top bar hives. I have made one adopted from plans found on the web so people can see and touch and will also show a movie about them. April will be a presentation furthering our ability to free ourselves from package bees to replace winter losses. The management technique is called "horizontal two queen system". It sounds interesting and may be very practical for us New Englanders.

Tim Sullivan

Sweets for the Table

Susan always needs volunteers to make some treats or sweets for the table at the February meeting. You can contact Susan at rasta-sue30@hotmail.com

Also if you make something with honey in it and want to share the recipe, please bring it along. Susan and Tony are thinking of making a club cookbook.



Creative Comb

The Little Man and His Employees
Once there was a little man
Who hummed a little song
To all his little employees
Who also hummed along.

And since he was a single man,
And had no real company,
He grew his own crops, and ate his own bread,
To his workers' cacophony.

Now this small man owned only 2 suits,
One for work, and one for everyday.
The former was used to visit his workers' families,
The latter used for cutting the hay.

Some people found him kind of mad.
Who would choose to visit his employees?
But that little man received gifts for coming,
That's why they called them 'honey bees.'

And since that man had his zillions of employeesh,
And took care of them all through the winter,
His neighbors got together and gave him a name.
That's why he's called the Beekeeper!

From Susie Band



Norfolk County Beekeepers Association

Administrative Page

The Norfolk County Beekeeper's Association (NCBA), is dedicated to apiculture education and promotion of the art and science of beekeeping among beekeepers, agriculture and the general public. This is a "Not-for-Profit" organization, meeting the first Monday of every month, at 7:30 PM (second Monday if the first Monday is a holiday). The meetings are held at the Norfolk Agricultural High School

2005-2007 NCBA Officers

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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

FOR SALE: Honey in 60 pound pails available. Light amber for \$78.00, Extra light amber for \$84.00 and Blueberry for \$90.00. We have quantity discounts available. For more information, visit our website or Call (978) 667-5380
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If you have something for sale, something to sell, something to give away, or something you want, please send me an email at tlulek@gallery223.com

Fall Dwindling Disease

Attached to the email will be a report on Fall Dwindling Disease. There is some very interesting information in it. Please read it.

Sugar

Andy Reseska still has 80 lbs boxes of sugar for sale for \$20. Please contact him directly.

2007 Monthly Meeting Schedule

February 5
March 5
April 2
May 7
June 4

Newsletter Email or Snail Mail

If you have been getting the newsletter via snail mail and now have an email address, please send it to me so that I can add you to our list. It helps save postage and also printing. My email address is tlulek@gallery223.com

A Taste of Honey



For People

Honey Egg Bread- Makes 2 loaves -

Ingredients

6 cups flour, more as needed
1 Tablespoon salt
2 packages (1/4 oz. each) active dry yeast
1/2 cup water, more as needed
1/3 cup milk
2-1/2 Tablespoons unsalted butter, softened
2 eggs, lightly beaten
1/3 cup honey, more as needed
Vegetable oil, such as canola, as needed to oil bowl
Unsalted butter, as needed

Directions

Mix flour and salt; reserve. Stir yeast into water to dissolve. Meanwhile heat milk to just warmed; stir in butter until melted. Add yeast mixture, milk mixture, eggs and honey to dry ingredients to form a soft dough. If dough is too dry, add a little additional water; if dough is too sticky, add a little more flour. On a flour-covered work surface, knead dough until smooth and elastic, about 10 minutes. Put dough into an oiled bowl; turn to coat, then cover with a tea towel. Let dough rise in a warm place until doubled in bulk, about 1 hour. Punch down dough. Divide into 2 equal pieces; shape into balls, then flatten slightly. Lightly butter top sheet of doubled baking sheets (to prevent over browning of bottoms); arrange loaves on top sheet. Let rise in a warm place until doubled in bulk, about 45 minutes. When dough has risen, make 4 slashes about 1/2-inch deep in a crosshatch pattern on top of each loaf. Bake loaves at 325°F until they are well browned and sound hollow when tapped, about 40 minutes. Remove from oven; generously brush with warmed honey. Cool on a rack.

For the Bees (I'll keep these here as a quick reference until spring)

Bee Hive Candy Recipe (Fondant) Stove Top

Courtesy of Tim Sullivan

Fondant bee candy can be fed directly to the bees once cooled. It is also common to use this recipe in small quantities to plug the hole on a Queen Cage.

Ingredients

Mix 5 pounds sugar, 1 pint light Karo syrup and 1 1/3 cups water

Directions

Heat to 242°F while stirring constantly – this mix will be boiling for about 5 to 8 minutes before it reaches 242°F. Let cool to 190 to 200°F (important) and pour into paper plates to harden and store in the freezer

When ready to feed, remove paper, break in half and place both halves over top bars, add a 3/4" shim and replace inner cover, etc.

Bee Hive Candy Recipe (Fondant) Microwave Version

Here's a microwave recipe for any hungry hives you may have entering the deep freeze of January and February.

Ingredients

1 1/2 cups granulated sugar
1/2 cup light corn syrup

Directions

In a 1-quart or larger microwave dish, mix thoroughly 1 1/2 cups granulated sugar and 1/2 cup light corn syrup. Microwave on high, stirring every few minutes until the mixture is clear and bubbles become thumbnail sized (about 10 minutes). STOP immediately if the mixture begins to brown. A wooden spoon is very effective for stirring, as it can be left in the dish while heating. Pour into a shallow mold made of cardboard, paper plate, or a container lined with paper to cool. The candy will become brittle and can be slipped on top of the frames beneath the inner cover where the bees can consume it.

Minutes from the January 8, 2006 Meeting

Monday, January 8th meeting minutes

Next meeting: Monday February 5th

Meeting topic: Part 1 of 2 German Skep Beehive Management

Attendance: 34

Three door prizes: Conventional Hive Tool, Frame Lifter Hive Tool, and a wedge/collar kit to provide a 1.5" space all around above a super.

Table Raffle Monies: \$51

1. Bee School We have approximately 18 people signed up. Of those of you that can please print and post the SECRET LIVES OF BEES and BEESCHOOL at your local library or other community bulletin boards. Also it would be a big help if members can contact their local paper with this information.

2. Bee Packages for 2006 Price will be \$68 for members and the tentative arrival date will be April 7th, but plan according as the date is likely to change. The packages will come from Wilbanks.

3. Sugar in 80 pound containers for \$20 Contact Andy Reseska if interested. Larger amounts in barrels are also available.

4. The NCBA Board There will be a meeting scheduled prior to the February NCBA meeting.

5. Meeting topic: Skep Beehive Management in Northern Germany

Tim Sullivan presented a movie about Master Beekeepers in Northern Germany that exclusively use skeps, domed hives made of twisted straw, to manage over 700 hives. The presentation covered the Spring Increase, Swarm Management Preparation, Capturing Prime Swarms and Capturing Cast Swarms.

This is a very different world from our modern and conventional Langstroth hives. The filming was very impressive as well as the details of their beekeeping processes including: 1) the pipe-type-smokers; 2) sim-

ple wood bowls used to scoop bees from swarm skeps to new hives and packages; and 3) the sports-jacket beekeeper garb.

The DVD is now part of the NCBA library and can be borrowed by members current in dues on request.

6. Hive observations and comments by Ed Karle

On the 6th of January I added a plate of bee fondant to each of my three hives. Each hive was very active, bees all over the top bars. I had the smoker handy but they didn't get too excited when I used the bee brush to gently clear space on the top bars to place the fondant pieces. On top of the upper super I have my inner cover with the opening down to allow more space across the top bars and provide an entrance opening at the top of the bars. On top of the inner cover I have a wedge/collar with a south opening for ventilation and the Homasote tacked to the top of the outer cover.

Other beekeepers that had opened their hives recently in warm weather has similar observations. Andy Reseska that given the warm weather there was brood in the strong hives that could support it.

With the bees more active they are consuming stores faster so it is important that you check your hives for weight (lift the back just an inch off the blocks to judge) and keep the bee candy fondant supplied, especially if the hive feels light to you. Howard Crawford places two 6" plate fondants in each hive and check them every two weeks to keep his hives supplied. See photos on page 8.

NUCS 2007

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Massachusetts Beekeepers Association's Spring Meeting will be held on Saturday, April 7, 2007, from 8:30-4pm. The meeting will be held in Coolidge Hall, Topsfield Fairgrounds. Dewey Caron presenting. Stay tuned to www.massbee.org for more details and registration form.

This may be Dewey's last appearance in New England, as he is retiring from UDEL at the end of the school year and will be spending his time after EAS in the Pacific Northwest near his sons, and in South America, where his wife is from.

FEED THE BEES

What with all the crazy weather, it seems the bees are going through all their honey stories. Already had one report of someone losing a hive due to starvation. The recipe for bee candy (fondant) is on page 5.

Bee School Volunteers

We are always looking for people to help out with classes. Your support helps insure the success of the new beekeepers and their membership in the club. If you would also like to mentor a new beekeeper, please let Tim know.

News from the Library

New to the Shelves:

The New Complete Guide to Beekeeping by Roger Morse. One of the standards of beekeeping that has been missing from our collection until now! Published in 1994.

Also, the DVD on Traditional Skep Beekeeping will be available for loan on a rotating basis, as well as the other two DVDs from the same production company: *Beekeeping by Rotation* and *Selection of Honeybees*.

I was not at the January meeting to collect books, but plan on being at February's. Books due for return or renewal (you can always email me to renew or request a book):

Bob Toran...*Following the Bees*

Jeanette Ruyle...*Joy With Honey*

Miguel Lessing...*Following the Bloom*

Linda Brule...*Hive Management*

Pam Edgecomb...*Beeswax Crafting & The Monk and the Honeybee* (video)

Suzanne Sanford...*Beekeeping for Dummies*

Deb Devine...*Keeping Bees*

Don Sharpe...*Making Mead*

Lisa Nason...*Robbing the Bees*

Want to write a summary of your thoughts/comments on the book/video? Send to whitfrost@rcn.com. Enjoy the reads!



**Pure Wax
2006**

From: Tony Lulek
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TO: