



# The Norfolk Bee

Norfolk County, Massachusetts • [www.norfolkbees.org](http://www.norfolkbees.org)

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## Letter from the Editor

First of all, I want to thank everyone for the opportunity to produce the newsletter for the club. I am very excited about this and hope that I can fill Irene's shoes, what with all of the great newsletters she has produced. Since I am a newcomer to the art of beekeeping, I am relying on the guidance and input of much more seasoned beekeepers in order to make this work. Over the next couple of months I will be redesigning and updating the newsletter. I encourage members to send me suggestions, information, and critiques. I have some of my own ideas, but am open to getting help from other members. Please feel free to contact me at home or by email any time.

Secondly, I want to tell everyone what a great year this has been. When I first got interested in bees in the fall of 2004, I never thought that I would have such a great experience, from that winter of reading book after book about bees and beekeeping to the Bee School, and on to my first hive (and yes, I'll have a second one this spring).

I have enjoyed getting to know the members of the club. My kids have taken an interest as well. One of my sons, Anton, especially likes coming to the meetings, though I think he enjoys the snacks and the raffle more than anything. But he tells me now he wants to do the Bee School. My son Ivan showed a lot of interest as well, but unfortunately is now a bit gun-shy as he was stung several times in August when the bees were at their most aggressive. The kids were all a big help with the extracting and took great pride in whole process. My bees did an amazing job this first year, beyond my wildest expectations. Everyone kept saying not to expect too much honey the first year. I ended up with over 60 lbs. of honey and was able to extract 2 lbs. of wax just from the cappings. Last weekend I made my first batch of lotion.

I am looking forward to the winter months, filled with catching up on my bee journal, experiment with lotions and creams, baking bread, and of course the monthly bee meetings. I hope that every one has a holiday season filled with warmth and family.

Yours in Beekeeping,

*Tony Lulek*

## LOOK FOR THE NEW SECTIONS IN THIS MONTH'S NEWSLETTER

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## HIGH-RISE HONEY NEW YORK CITY'S BEE MAN

Excerpted from an article by Jan Sevene  
For the entire article, please go to:  
<http://www.farmingmagazine.com/articles/highrisehoney.html>

As a youth, David Graves would sneak over to his next-door neighbor's wintering beehive, lift the cover and peak inside. Not surprising, the now grown Graves produces and markets his own honey. What is surprising is the current location of his 17 thriving hives.

Except for one hive based in a city high school, the buzz comes from rooftops, including a restaurant, church and hotel that stretch from the Upper West Side of Manhattan into Brooklyn and the Bronx.

Graves's uncommon rooftop beekeeping has earned him a spot in the limelight. He has been featured on CNN's Science News, in the New York Times, Saveur and other food publications and on television's Food Network. Capturing the attention of the Smithsonian Institution, he was interviewed for the New York City at the Smithsonian project, a documentation of urban life around the turn of the millennium, included in the Ralph Rinzler Folklife Archives and Collection at the Smithsonian Center for Folklife and Cultural Heritage. *(continued next page)*



Graves prepares for harvesting honey on a Manhattan rooftop.

**Bee School is coming up sooner than you think. Spread the word. This is a great way to introduce people to the art of beekeeping and to increase membership in the club. Please see page 7 for more information and application to Bee School.**

*(continued from previous page)*

Thirteen years ago, the Graves were selected to sell their Berkshire Berries' products at New York City's Greenmarket sites, which allows over 200 farmers direct marketing to New Yorkers and tourists. This program of The Council on the Environment of New York City encourages residents to use locally grown vegetables and fruits.

While tending their Berkshire Berries' stand, recognized as one of the best in the city by the "Zagat Survey 2003 New York City Marketplace" guide, Graves observed there were no bees working the bounty of urban flowers in pots, parks and gardens around him. Thoughts of the black bear population threatening his raised hives back home in Becket, along with growing requests from city residents hoping to build immunities by eating local honey, fed an emerging niche. *(continued next page)*

In the winter of 1996, then Greenmarket founder Barry Benepe sent Graves to the West Village's Jane Street Block Association in an attempt to secure a rooftop location for his bees. With his daughter Heather, who now oversees jelly production and sales, Graves presented his bees not as wild animals, but as quite predictable insects. Foraging honeybees will not sting, he told his urban audience. One skeptical member, no doubt swayed by her daughter's allergy to bees, announced an unyielding no to their request.

So, Benepe allowed him to locate his first hive on a Greenmarket roof. The media grabbed the story. When he received a new packet of bees, Graves generated more interest by exposing them to fascinated customers at his Greenmarket stands. He cleverly gave the bees a voice in finding their new homes, posting a letter from them stating: "We need a home. We are very gentle. We like to share our New York City honey. Do you have a rooftop?" The response was enthusiastic.

Today, home and business owners continue to vie for Graves' bees. Understandably so, as rent is paid in Berkshire Berries' maple syrup, jams and jellies, or with ample harvest rooftop honey.

#### **Different gets attention**

Graves's distinctive business has given him an edge. Beekeepers make news. Beekeepers on Brooklyn rooftops make big news. He still works hard--four markets a week, year-round, Sundays at 77th and Columbus, Mondays, Wednesdays and Saturdays at Union Square. Saturday's market alone, he says, can draw as many as 50,000 people. Observant and outgoing, Graves markets his bees along with his honey. Personally rewarding, it also generates interest in his honey.

"Try to do something different. Reach out to the people," says Graves. An elementary education major, he draws on his teaching skills to enhance his business. At his stand, or at times in schools, equipped with an empty wooden hive or a bustling portable glass observation hive, he educates the public. Both children and adults light up when he unveils his bees. They go nuts over it--they love it, he says. Thank-you notes regularly pour in from parents, grateful for his willingness to share his knowledge of nature with their children. For Graves, it keeps him connected to nature and provides enormous personal satisfaction. At the same time, it promotes his Magic Rooftop—New York City Rooftop Honey.

*Jan Sevene is a freelance writer from Swanzey, New Hampshire and a new contributor to Farming*



## **President's Perspective**

The NCBA is starting off the New Year with many resolutions. We have a new library under way. The website is being overhauled. We have a new Board of Directors. We also have a new program committee. One of the program committee members is Tim Sullivan and he has been working with me to put together a program of queen rearing for members of our club. We intend to have the first session at the January meeting to discuss why we think this is important and some of the methods that can be used. Anyone who attends the January meeting will receive a free grafting tool. We are planning on extending this theme for a couple of meetings and ending with hands-on groups outside in June.

Please come to the next meeting and add your input.

Regards,

*Ray*

#### **Areas of interest for future Newsletter.**

Here are some potential columns based on members' contributions.

**Dear Abee** A Question & Answer column.

**Book Reviews** Favorite and not-so-favorite books.

**Library Information** Acquisitions and availability.

**Recipes** With enough submissions, perhaps we could publish a small cookbook to sell to members and at fairs..

**Poems/Writings** Your own or your favorites.

**Gallery of Pictures** Photos and artwork.

**Upcoming Events**

**Bee Cartoons, Bee Jokes, Bee Wisdom**

**Web sites**

Please send all submissions and ideas to [tlulek@gallery223.com](mailto:tlulek@gallery223.com). This is your newsletter too, so please contribute!

**A special thanks** goes out to Diane Lulek for all of her creativity, patience, help, proof reading, suggestions in helping me create the new look of our newsletter.



# Creative Comb

## Ode to the Bee by Pablo Neruda

Oh the gathering of the bee!  
It enters and exits  
crimson, blue  
and yellow,  
the softest  
softness of the world.  
In a hurry,  
it enters the flower's heart  
to do business,  
and leaves with a golden suit  
and many yellow  
boots.

With a perfect  
midsection:  
abdomen striped  
with dark bars,  
a small head  
always  
worried,  
and wings  
freshly  
created water:  
it enters  
all perfumed windows,  
opens  
silken portals,  
penetrates love's  
nectared  
bridal bed,  
bumps  
into a  
dewdrop  
like a diamond,  
and from all the homes,  
it visits,  
the bee extracts  
mystic honey,  
honey,  
rich and turbid  
honey, a thick perfume,  
liquid light falling in great  
drops,  
until it returns  
to the collective  
palace

and deposits  
in Gothic turrets  
the distillation  
of flower and flight,  
the secret wedding sun of  
angels!  
Oh the gather of the bee!  
Sacred  
heights  
of purity,  
palpitating college!

Resounding,  
bussing  
numbers  
work the nectar,  
quick drops  
of ambrosia  
pour:  
this is summer's siesta—  
the green  
seclusion  
of Osorno. Above  
the sun radiates lances;  
in the snow,  
volcanoes sparkle:  
the land  
is wide  
like the seas,  
space incarnates the blue-  
ness—  
but something  
trembles. It  
is summer's heart  
of radiant light:  
the hear of honey's  
lush creation,  
the busybody  
bee,  
the crackling  
honeycomb  
of golden  
flight!

Bees,  
pure workers,

ogival  
laborers,  
find lightning  
proletariat,  
daring militia  
in combat surging  
with suicidal stingers,  
buzz,  
chant your blessing over  
the Earth's treasures,  
golden family,  
breezy multitude,  
shake fire  
from wild bouquets,  
a woolen thirst,  
the piquant  
perfumed  
thread,  
harmonizer of days.  
Propagate  
honey  
while crossing  
moist continents, the most  
distant isles  
of the western sky.

Yes:  
let wax raise  
green statues:  
let honey  
spill  
infinite  
tongues,  
so that the ocean may  
become  
a beehive,  
the earth a  
tower and tunic  
of flowers,  
and the planet  
a cascade,  
a never-ending  
harvest of  
honeycombs.

## MIND YOUR OWN BEESWAX

This expression came from the days when smallpox was a regular disfigurement. Fine ladies would fill in the pocks with beeswax. When the weather was very warm the wax might melt, but it was not the thing to do for one lady to tell another that her makeup needed attention. Hence the sharp rebuke to "mind your own beeswax!"

*Extracted from "Ye Olde English Sayings"*

*Courtesy of Irene*

## Web site of the Month

[www.bees-online.com/Download.htm](http://www.bees-online.com/Download.htm)

This site has some fun stuff. I've downloaded the puzzles and they are not as easy as one would think. The About Honey Bees E Book is pretty awesome. Great little introduction.

## Bee Jokes

Q: Who is the bees favorite singer?  
A: Sting!

Q: Who is the bees favorite pop group?  
A: The bee gees!

Q: What do you get if you cross a bee with a skunk?  
A: An animal that stinks and stings!

## You know you're a beekeeper when . . .

*By John Caldeira, with contributions from many others.  
<http://outdoorplace.org/beekeeping/youknow.htm>*

There is a bucket of something in your garage that can only be good for smoker fuel.

You check out all the honey labels and prices at the supermarket.

*More to come next month.*

There was a man who loved bees.  
He always was their friend.  
He used to sit upon their hive.  
But they stung him, in the end.

**Provided by Nick Wallingford, NZ**

# A Taste of Honey



## For People

### Honey Jelly

*Courtesy of recipesource.com*

#### Ingredients

2 1/2 cups honey  
1/2 cup water  
1/2 cup liquid pectin

#### Directions

Combine honey & water.  
Bring just to boiling, heating slowly to prevent scorching. Remove from heat. Stir in pectin. Pour into jelly glasses.

*This comes from the 36th ed. of 'ABC & XYZ.....'*

### Honey Popcorn Balls (Microwave Method)

Makes 6 servings - *courtesy of Honey.com*

#### Ingredients

1/2 cup honey  
1/4 cup sugar  
2 Tablespoons butter  
1/2 teaspoon ground cinnamon  
5 cups warm popped popcorn

#### Directions

Combine honey, sugar, 1 Tbsp butter and cinnamon in 2-quart microwave-safe container. Cook, covered with plastic wrap, at HIGH (100%) 5-1/2 to 7 minutes or to 275°F. Pour over warm popcorn; stir with wooden spoon until popcorn is thoroughly coated. Cool until mixture can be handled. Butter hands and shape popcorn into balls.

### Honey Cream Cheese

#### Ingredients

1 package cream cheese, softened  
3 Tbsp. honey (or more, to taste)

#### Directions

Stir honey and cream cheese together until smooth, with a wooden spoon, mixer or food processor.

Use it for cake frosting, or as a spread on english muffins, banana bread, pumpkin bread, bagels. etc.

### Hot Honey Cider Makes 16-18 servings

*Courtesy of Honey Feast Newsletter from the National Honey Board, Nov. 2005*

#### Ingredients

1 gallon fresh apple cider  
1 cup honey  
1/2 cup orange juice  
Juice of 1/2 lemon  
6-7 cinnamon sticks  
1 Tablespoon whole cloves  
1/2 teaspoon allspice  
1 apple  
1 orange  
1 cup dark rum, optional

#### Directions

Add cider, honey, orange juice, lemon juice, cinnamon sticks, cloves and allspice to a 2-gallon pot. Simmer on medium-low heat for 1 hour. Slice apple and orange into about 6 slices each, leaving the core and peels, and add to pot. Add rum (if desired). Serve warm.

### Honey Eggnog Makes 4 servings

#### Ingredients

3 cups whole milk  
1 egg, lightly beaten  
1/3 cup honey  
1/8 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
1/8 teaspoon salt  
1 teaspoon vanilla extract  
1/2 teaspoon rum flavoring (optional)  
Whipped topping

#### Directions

In large saucepan, combine milk, egg, honey, cinnamon, nutmeg and salt; mix well. Bring to a boil over medium heat, stirring constantly. Remove from heat; stir in vanilla and rum flavoring. Chill at least 2 hours. Serve with whipped topping, as desired.

## For the Bees

### 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 degrees while stirring constantly – this mix will be boiling for about 5 to 8 minutes before it reaches 242 degrees. Let cool to 190 to 200 degrees (important) and pour into paper plates to harden and store away 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.

# 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 (Media Center Cafeteria) in Walpole, MA. Meetings in June-August will be held at members' bee yards as announced.

### 2005-2007 NCBA Officers

#### President

Ray Hennessey  
50 Sheldon Road  
Wrentham, MA 02093  
(508) 384-7897  
rhennessy1@earthlink.net

#### Vice President

Norm Shaw  
19 Skyline Road  
Hyde Park, MA 02136  
(617) 361-5359  
theshawzzz@hotmail.com

#### Treasurer

Miguel Lessing  
45 Russell Road  
Wellesley, MA 02482  
(781) 431-2411  
miguellessing@comcast.net

#### Recording Secretary

Ed Karle  
169 Seekonk Street  
Norfolk, MA 02056  
(508) 226-8217  
ewkarle@yahoo.com

#### Corresponding Secretary

Tony Lulek  
35 Dalton Road  
Holliston, MA 01746  
(508) 893-7970  
tlulek@gallery223.com

#### Bee School Director

Howard Crawford/Tim Sullivan  
11 Miller Street  
Norfolk, MA 02056  
(508-528-9869)

#### Fair Committee Chairperson

Jeanette Ruyle  
23 Green Street  
Medfield, MA 02052  
(508) 359-8148  
jruyle@comcast.net

#### Librarian

Whitley Frost  
62 Child St.  
Hyde Park, MA 02136  
(617) 364-6113  
whitfrost@rcn.com

### 2006 Monthly Meeting Schedule

January 9, 2006  
February 6, 2006  
March 6, 2006  
April 3, 2006  
May 1, 2006  
June 5, 2006

### Bee School

Bee School Meetings will resume in February, 2006 at 7 pm. For more information, please call Tim Sullivan at (781) 326-2834, or Howard Crawford at (508) 528-9117. Also check out [www.norfolkbees.org](http://www.norfolkbees.org) for up-to-date information.

### 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 for just \$15!)

FOR SALE: Blueberry honey in pails and jars. Also, wildflower honey in pails. Please call Merrimack Valley Apiaries, (978) 667-5380 for prices. I spoke to Crystal at MVP and they have already started taking orders for NUCs. The price for 2006 is \$69, plus a refundable box deposit of \$15. She suggested that we combine our orders. There is a discount if we order over 100 NUCs. They have a web site, [www.mvabeekeepers.com](http://www.mvabeekeepers.com). There is a downloadable form, fill it out and send it along with a check. (That is unless we can combine orders and get the discount.) I have asked Irene to handle it again this year.

FOR SALE: I have 20 shallow honey supers with drawn foundation, about 4 deeps without frames, and 2 queen excluders. Please call Annie Birman at (401) 333-3251, or email her at: [AKDAB@aol.com](mailto:AKDAB@aol.com)

WANTED: Workshop/Artists Workspace. I am looking for a workspace w/electricity that can accommodate wood working, painting, tool storage etc. with car access. Garage or old gas station bay or small industrial space would be ideal. Will pay monthly rent. Call Tom @ 781.559.3123. This is in or around Needham (with 1/2 hour).

FREE: I have extra sheets of homosote. I bought a 8' x 4' and cut it up into smaller pieces. Since I have only one hive, I have several sheets left over. If anyone is in need, please let me know and I can bring it the next meeting or you can come pick it up. Tony Lulek: 508-893-7970 or [tlulek@gallery223.com](mailto:tlulek@gallery223.com)

### William T. (Bill) Maxant

Bill Maxant died Sunday, November 20 at his home in Harvard, Mass. He was the husband of the late Helen (Korpacy) Maxant. Bill was a Life Member of the Middlesex County Beekeepers, the Eastern Apicultural Society and a founder of the Western Apicultural Society. Bill loved working his beehives, painstakingly removing one frame at a time when his advanced age prevented him from lifting the supers as a unit.

Seeing a need for high quality honey processing equipment Bill put his extensive manufacturing skills into making honey processing equipment known world-wide.

### Dances around the Web

A couple of favorite bee-related Web sites.

**[www.beesource.com](http://www.beesource.com)** A great bulletin board. Questions and answers posted daily on many topics.

**[www.gardenweb.com](http://www.gardenweb.com)** They have a beekeeping section.

Let me know some of your favorite sites.

# Minutes from the December 5, 2005 Meeting

## Next meeting will be on Monday, January 9, 2006

24 members in attendance. The Meeting Raffle collected \$68.

The monthly Finance Report was postponed until next meeting because Miguel Lessing, the Association Treasure, could not attend tonight. Miguel did notify the officers that there were no special issues to report this month.

A motion presented at the last meeting to create a new Association Library with funding was reviewed again. The proposed funding will be added to the annual budget as a \$300 annual line item and a monthly \$50 expense (\$600/year). The motion was discussed (see items below), seconded and passed by voice vote.

## NCBA Library Discussion

The Librarian and Chair of the Library Committee is Whitley Frost (whitfrost@rcn.com). Anyone interested in joining the committee can contact Whitley by email or at the next meeting. Several library topics were discussed and will be tracked by the Library Committee for a best practice solution over the first few months of the service:

A) Loan and Return of materials. 1) Managed by the Librarian or one of the committee members. 2) While the volume of materials is low and developing we may be able to track loaned items in the monthly newsletter and later on the NCBA web site. 3) The request process will be to ask in advance (at a meeting, by email or by phone) and the Librarian will bring the requests to the next meeting. Items will not be mailed to members by the Librarian. 4) The loan period will be one month, the time between meetings.

B) Inventory. 1) A list of the library materials will be available to the members at the monthly meeting and will be added to the NCBA web site. 2) We will acquire books, videos/DVDs and periodicals. 3) Members are encouraged to bring recommendations to the monthly meetings or email them to the Librarian. 4) Lists of popular beekeeping books on Amazon and Barnes & Noble will also be considered for the inventory. 5) A letter from NCBA to publishers of items we are interested will be sent asking for free or discounted copies. 6) All purchases for the library committee must first be approved by the NCBA Board Of Directors. The library welcomes member donations of materials.

C) Storage Space Options: 1) Acquire a lockable cabinet in the Aggie School where we have meetings; not practical from an access and control standpoint. 2) Asking for space in the Aggie School Library was also judged not practical from an access and control standpoint. 3) For the time being the library materials will be stored at the Librarian's home.

D) Library Startup: 1) This new committee will be asked to report monthly on progress, needs and challenges the membership can assist with.

## Creations of a Board of Directors of the NCBA

A motion was submitted to create a Board of Directors to assist with association governance. The motion was discussed, seconded and passed by voice vote.

A) Purpose of the Board: 1) The Board will be responsible for the planning of monthly meetings topics, financial review, committee oversight, support of association officers and members and addressing issues as may come before the NCBA.

B) Board size and membership: 1) The typical Board is about 5-10% of the membership so for NCBA that would be 7-9 members. 2) The Board should be an odd number to prevent tie votes.

C) Meetings: 1) Monthly meetings between the club meetings starting in January.

## The following people volunteered to join the Board

Bruce Barrett, Member  
Howard Crawford – Member  
Whitley Frost – Librarian  
Ray Hennessey – Current President  
Tom Herr, Member  
Ed Karle – Recording Secretary  
Miguel Lessing - Treasurer  
Tony Lulek, Corresponding Secretary  
Tim Sullivan, Past President

## NCBA Web Site

Managed by Tony Lulek, the Corresponding Secretary. George, the prior manager of the web site, has forwarded the files and all information he had to Tony.

Current issues and plans for the web site: We need a new web hosting service. The cost will be about \$10/month (\$120/year). A motion to approve this expenditure was seconded and approved by voice vote.

Web site development: Phase 1: Make the web site current and updated to 2006. Phase 2: A new look with suggestions from the membership. Future phase may add a Members Only area with access controls.

## Monthly Newsletter

Will continue being emailed to members where possible and snail-mailed to the rest.

## Additional Items of Interest

**The Club Extractor** Now under the care of Tom Tyre 781-559-3123. Contact him directly if you want to use it.

**Mapping of Club Member Hives** A project was offered by Whitley Frost to create a map of the beehives owned by the members. Participation is entirely voluntary. Members not wish to submit exact addresses can submit approximate addresses such as cross streets. The map (*continued on page 8*) (*continued from page 6*) results will not display or provide

# **Learn About The Real Secret Life of Bees**

## **B E E K E E P I N G   S C H O O L   2 0 0 6**

### **Norfolk County Beekeepers Association**

Where:   NORFOLK COUNTY AGRICULTURAL SCHOOL  
400 MAIN STREET Rt. 1A, WALPOLE, MA

When:    FIRST MEETING FEBRUARY 7 AT 7:00 to 9:00 PM

This is an exciting introduction to the art and craft of Beekeeping with a combination of classroom lessons, hands on experience, and a field session.

The course will provide a solid foundation of knowledge for the beginner beekeeper. In addition, you will received a one year membership in the Norfolk County Beekeepers Association where you will be able to meet with experienced beekeepers who are willing to help further your knowledge and skills. For more information, please visit our web site [www.norfolkbees.org](http://www.norfolkbees.org) and download the registration form, or call Tim Sullivan at 781-326-2834 or Howard Crawford at 508-528-9117.

Please feel free to print this page and circulate it. Please forward any suggestions for adversting the school to Tony at [tlulek@gallery223.com](mailto:tlulek@gallery223.com).



**My Queen Spring 2005**

From: Tony Lulek  
35 Dalton Road  
Holliston, MA 01746

TO:

exact address information, only scale views with primary landmarks. Participants can also add other features to their information such as farms, orchards, and parks as suggested by members to enhance the results. Whitley will need addresses to apply information to the map using current computer mapping technology.

**Bee School 2006** We have received 12 applications so far. The improved web site links will help. We will also put flyers in local garden centers and submit notices to local papers as done in the past.

**Door prizes** Two beeswax candles in a classic turkey shapes were donated by Sandy and Howard Crawford and won by Tony Lulek. Book "Robbing the Bees" by Holley Bishop was won by \_\_\_\_\_.

### **Future Monthly Meeting Topics:**

**Queen Bee Rearing** This will start with the January meeting and be run by Ray Hennessey and Tim Sullivan.

### **Scheduled Meeting Events for December: Member Gadgets and Honey Tasting**

#### **Custom Gadgets**

**Tim Sullivan—1.** A frame wire tension control device to maintain steady tension while stringing new wire in frames. **2.** An upper hive opening super designed to be placed between the lower brood supers and the upper honey supers. Tim pointed out from experience that the risk with this device in inspecting the hive's lower supers requires removal of the UHOS that will not make you very popular with the guard bees or actually any of the bees. Anyone interested in trying this for themselves is encouraged to contact Tim directly.

**Howard Crawford 1.** A double-sided window screen insert panel to place under and a second on top of your honey supers after harvesting to leave them out in the cold air for ventilation

while keeping any insects and other critters out. **2.** A notched wooden handle for driving map pins into needed spots with added leverage. **3.** A wood dowel rack support for bee candy.

**Ray Hennessey** Custom-built handles that he adds to his supers with smooth lag bolts that give good gripping and leverage for picking up heavy supers.

**Norm Shaw** Frame-capping filtering bucket inserts made by putting screens in frames that lower into collection buckets and then can be removed and replaced for easy processing of cap wax.

#### **Honey samples – ALL were EXCELLENT**

**Howard Crawford** 4 samples: spring, summer, fall and something resembling cold tar in color and viscosity with a rich flavor. Tony Lulek, Tim Sullivan, Sue Simmons, and Ray Hennessey all brought in samples for tasting as well.



**Howard's Honey  
June, July, September, and October**