

the Norfolk Bee

DECEMBER 2018 • NORFOLKBEEES.ORG

THE 2018 HOLIDAY PARTY



**December 3,
7:00-9:00pm, in the
Norfolk Aggie CAFETERIA
Parking is available behind
that building.**

December is always fun with the spirit of holiday cheer; our annual party is no exception! Enjoy good food, purchase some holiday gifts, and play *Beekeeper Feud*. What's that? Well, come to the party and find out! You are guaranteed to have fun.

For the fifth year in a row, some club members will be selling home-made items from their cottage industries. *Please support your fellow members by doing a little holiday gift shopping!*

Here are the tables:

NCBA: Clothing and other branded items

Kathy Varney:

Soap, Glassware, Candles, Honey

Tony Lulek:

Soap, Lip balm, Lotions, Creamed honey, Honey mustard, Beeswax wraps, Propolis tincture. He will also take orders for mead.

Ed Szymanski: Photographs of bees

Todd Barker:

Beehive hardware

Jessica Marshall: Lotions, Lip balm

More Brrrrr!

Winter arrived very early in Norfolk County this year. We all can remember the bitter cold of last December and January. This year we had a taste of it in November! It is impossible to predict for sure what our winter will be like, but we all can be sure that healthy queens will start laying when the time is right if resources in the colony are sufficient. You will want to be prepared for winter feeding as needed; sugar cakes, fondant, dry sugar, etc. It is not too late to insulate hives or install hive cozy covers. Resist the temptation to break propolis seals on your hives unless absolutely necessary. Take time to set up your windbreaks if needed and replace screened bottom board inserts, if you have not already done this. Eric Studer made a suggestion I remember, to lay down a dark tarp in front of the hive so that bees that come out to fly on cold days may fall on the tarp but have a warm enough surface (instead of snow or the ground) to regain flight warmth. Maybe this is the year you splurge on a FLIR to look at temperatures in your hives? Save up money for a Broodminder scale?

It is a great time of year for beekeepers to stay warm and cozy inside to work on cleaning up older equipment or build up your new equipment. Maybe you will make a batch of mead or beer from the honey your bees produced, make soaps or lotion with your beeswax, create tinctures with your propolis, or take time to order more beekeeping supplies for the next warm season. Make the most of this quieter beekeeping time to read backlogged bee journals and books (the Library will be back at the January meeting), attend club meetings, conferences and take advantage of other educational opportunities.

Each of us is banking on having healthy winter bees at this point that are as free of mites and mite-born diseases as possible. Coming up in 2019, we are lucky to have Ed Szymanski speak to us about mites and reviewing everything we should be thinking about mite control when the active season of beekeeping ramps up again.

See you at the Holiday Party on December 3rd! It will be in the Aggie Cafeteria. That's the building down the hill from the Administration Building we normally meet in. You can park in the big lot at the back of the campus.

Kathy Halamka,
President, NCBA





News from the Landing Board

This Wednesday!

So You Think You Want to be a Beekeeper...

Ed Szymanski will be presenting "So You Think You Want to be a Beekeeper" everything the prospective beekeeper needs to know about the process of becoming a beekeeper through an honest discussion of the state of beekeeping today. *This is not for beekeepers, but for your friends and acquaintances who are interested in taking up beekeeping.*

In the face of perils such as pesticide use, habitat issues, and disease there is also the true joy of keeping bees, observing their actions, and reaping the products of the hive. Ed presented this at the Northeast Organic Farmers Association Summer Conference in August. He is presenting it again on **Wednesday November 28, 2018, 7:00 – 9:00pm, Norfolk Public Library, 139 Main St., Norfolk MA**

NCBA BOARD MEMBERS 2018-2021:

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VARROA CONTROL GROUP (VCG)

Eric Studer eric.studer.ma@gmail.com

Hey 10- and 15-year members who received an NCBA anniversary gift card:

No time like the present (pun intended)! Why not whip out that \$25. voucher at the Holiday Party Apparel table on December 3rd and apply it towards some sweet stocking stuffers or holiday gifts for that special someone.



The buzz about 2019 Bee School

Bee School is 50% filled up! If you know someone who is interested in attending, please have them commit soon. So if you know anyone who is contemplating The Greatest Hobby Ever, aka The MHoney Pit, please encourage them to sign up soon! Info is on the website at: <http://norfolkbees.org/index.php/beeschool>

A look ahead... Future Meeting Agendas

January Ed Szymanski: "Mites and Mite prevention"

February Gillian Kruskal: "Honeybee Health" from a Veterinary perspective

March TBD: It will likely involve hive equipment and woodenware

April Archie Acevedo: "Nucs, Nucs and more Nucs"



HONEY BEER BREWING... PART TWO!

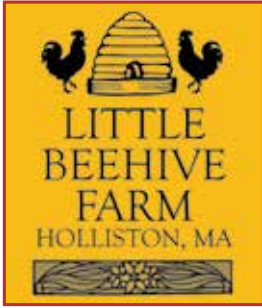
If you made Honey Beer, the Bottling Night is on November 28 at 6pm at Barleycorn's.

Before then, if you want Tom at Barleycorn's to print out a label for you to put on your bottles, send him a jpeg of your desired label image.

Send the jpeg to: info@barleycorn.com

Barleycorn's Craft Brewing, Natick www.barleycorn.com

11th Annual Holiday Open House



We will be hosting our annual holiday open house again this year. Several of our friends will be joining us with their wonderful home-made and home-crafted products. Light refreshments served.

Look for us on Facebook for updates!

December 16, 2018, 10 AM to 4 PM
35 Dalton Road, Holliston, MA

Resources for NCBA Members

EXTRACTORS

NCBA owns six extractors which can be borrowed by members for a personal use. Contact Kathy Halamka at khalamka@gmail.com or MaryBeth Noonan at marybethnoonan@gmail.com to make a pick-up arrangement. Please be sure to return the equipment you borrow in a food-safe quality clean state. Also, be sure to report any issues with cleanliness or functionality to the Kathy or MaryBeth.

CHILDREN'S BEE SUITS

The Club has purchased three children's bee suits from Mann Lake in small, medium, and large sizes. They are available for members to borrow at anytime. Contact Kathy Halamka at khalamka@gmail.com to make arrangements. Please be sure to visit the Mann Lake website in advance of reaching out to Kathy, so you will know which size to request for your little apiary visitor.

OUR PROMOTIONAL BROCHURE

Are you showing at a fair? Have a table at a farmer's market? NCBA can provide you with brochures to hand out events. Our brochure promotes our mission and encourages membership. If you are interested in receiving a bundle for your next event, please email Colleen Neutra at cneutra@gmail.com. Allow time for a reply and a way to coordinate brochure delivery.



OUR LENDING LIBRARY

Janice and Mike Barczys, our super awesome new librarians have organized books by theme. Be sure to take a look at how they've done it. You just might discover your next great winter read. Also, let them know if there is a book you would like added to the Library!

OUR MEMBERS-ONLY FACEBOOK GROUP

Our Facebook page, *Norfolk County Beekeepers Association*, is closed to the public. Members are added by approval only. This is a great place for members to ask questions, post articles, share pictures and stories. Several members of the club monitor the page. This is also a place that we will post notices, updates, and changes to club related events.

CLASSIFIED ADS

Members in good standing may place a classified ad in our newsletter for free. Please keep it simple and relevant to beekeeping, bee products, or home/cottage industries that would be of interest to other members. Email Colleen Neutra at cneutra@gmail.com with your artwork, a scan of your business card, or questions.



Minutes of Board Meeting 11/19/18

Meeting convened at 7:10pm

Present were:

- Gary Goldberger
- Dave Shaner
- Alison Dempsey
- Susan Robinson
- Ed Szymanski
- Marian Szymanski
- Colleen Neutra
- Dana Wilson
- Kathy Halamka
- Janice Loving

Meeting adjourned at 8:46 pm

Minutes of the October 2018 Board Meeting were unanimously approved.

The Holiday Party — This year the party might be in the Administration Building, so we have limited space and seating. Discussion ensued on where to set up tables for vendors and chairs for members while eating. The NCBA Apparel Table will be staffed by Alison Dempsey. Dana will reach out to the vendors to have them provide their own tables during the party. To hedge our options, Dana will contact the Aggie to see if the Cafeteria can be used for the party. This was deemed the better option for the benefit of having seating to enjoy a holiday meal.

The Treasurer’s report was not submitted for the meeting.

We now have a Recording Secretary! Thank you Kathy Gasbarro.

Colleen/Newsletter — We will publish the newsletter early this month, allowing for special programs occurring before the December Club Meeting to be advertised. A new column or section of the newsletter will be devoted to information from MassBee.

Alison/Programs — A speaker line-up for the first half of 2019 is almost complete. Additionally, if any members are interested in having a crafting or hands-on activity as a special, separate event, please reach out to her. Alison welcomes members’ assistance with the Programming Committee. Suggested topics still include a swarm program (catching/cutouts), or sustainable organic beekeeping.

Janice/Vice President — Janice’s wonderful “Beekeeper’s Feud” interactive game, which she created for the June meeting (canceled due to weather) will be debuted at the Holiday Party.

Janice Loving and Marian Szymanski will generate a report about the information they garnered at the November 3rd MassBee Board Meeting. One thing that was approved at the meeting is membership fees have been changed to \$15. for individuals and \$25. per family. MassBee is interested in getting bee school administrators to submit their curriculum to make sure that topics are being taught with some degree of consistency from club to club, and making sure the information is up to date. MassBee’s Honey Queen guidelines should be shared with our membership. Marian suggested that we create a MassBee section in our newsletter.

Dana and Susan/Bee School — Enrollment is at 50%, this is inline with past year-to-date numbers. Ed and Dana have spread the word outside of the immediate NCBA community to further solicit new students. Dana will make a recruiting request for bee school mentors during the Jan and Feb meetings. Dave is lining up speakers for the 2019 session.

Ed/ Intermediate Bee School — Ed is researching interest in having a small group on advanced topics.

Other Business — Linda Radzvilla at the Aggie reached out to Kathy H. about how someone from the Aggie community donated used beekeeping equipment and wanted to know how the school and students could use it. Discussion focused on how the equipment may be infected and should not be utilized by either group. Dave offered to contact the Aggie and explain why it should not be used. Susan will work with the environmental sciences teacher in the classroom to talk about beekeeping.

The Board discussed and agreed to keep the Door Prize budget for the Holiday Party at \$250.

Minutes respectfully submitted by Colleen Neutra 11/24/18

The Board of Directors Meeting is the third Monday of each month (except June & July). It’s held 7:00pm at the Unity Farm Sanctuary, 17 Unity Lane, Sherborn. All members are welcome and encouraged to attend.

Minutes from the meeting with MDAR Commissioner John Lebeaux regarding MDAR proposed apiary regulations

Nov. 7, 2018, MDAR office,
Causeway St. Boston

Attendees: Ed Szymanski, Dan Conlon,
Glenn Card, Crystal Card, Peter Delaney,
Tony Pulsoni, Dave Strickler, Tom Graney,
Alix Bartsch, Eric Pilotte

MDAR: Kim Skyrn, Taryn LaScola, and
the legal staff

*This meeting was requested by
Commissioner Lebeaux to address strong
objection to the proposed apiary regulations
from beekeepers. It was different from the
previous listening sessions, it was a smaller
group and discussion was more focused. We
ran through the draft regulations section by
section, and Commissioner Lebeaux noted
our concerns.*

Points made by the beekeepers:

- Inspection/requiring certificates of inspection of bees coming into the state is good because it keeps the quality up and keeps suppliers on their toes. We don't want Massachusetts to be a dumping ground for substandard bees because we're not looking.
- Mandatory registration will force many beekeepers to go "underground", that is, not register, not ask for inspections, and hide their apiaries from sight. This will make it harder for MDAR to trace or attempt to mitigate a disease outbreak. It will also undermine the inspection program.
- The inspection program has improved, but we would like to see it made more efficient by scheduling inspections in

Mass Bee's Board of Directors

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Program Director/Webmaster: Ed Szymanski

Pesticide Director: Wayne Andrews

News from MASS BEE

This new
column will
report on timely
news and information
coming from the
Massachusetts
Beekeepers
Association.

local areas rather than have inspectors zig-zagging across the state. We'd also like to go back to a more "beekeeper-friendly" style where recommendations are made and beekeepers are educated during the inspection.

- Clubs/suppliers do record who the packages/nucs are sold to, but keeping the records available for 3 years is not necessary. Disease can really only be attributed to the source in the first year; after that, it is the owner's issue
- MDAR needs to explain the benefits of the inspection program and of registration (even if it's voluntary).
- There is a trust issue for beekeepers; they don't want the government involved if there's no benefit. People are afraid of fees being imposed later on once we're all registered.
- In the absence of registration, county associations must be willing to work with MDAR to identify apiaries if a disease outbreak is noted.
- "Honey Bee Disease" was defined as any affliction, including viruses. It is not practical to expect that beekeepers will report viruses like DWV, etc. or infections like Nosema to MDAR. However, it is reasonable to request that people report highly contagious disease like AFB or EFB.
- It is not practical to expect that bees coming in to the state will be marked with the name of the recipient.

- It was suggested that a program to inspect all hives in the state, instead of registration, might go over better with beekeepers. This would require staffing changes.

Those are the main points. There were other small things and edits suggested.

Points made by MDAR:

- There is no desire or intent to tax or charge fees to beekeepers. The process requires meetings, hearings, etc., and the money would not benefit the apiary program. There are no plans to do this. (I told him that we want written assurance of that to convince the skeptics).
- MDAR recognizes the value of honey bees to the state's agriculture, and wants to do all they can to protect them and insure their health. (I believe that he was sincere).
- The state wants to keep bees in the agriculture/livestock "category". (Many agreed that they belong there).
- MDAR wants to make the inspection program work for all of us. This will be reviewed.

The Commissioner could not guarantee that these points would be adopted but he did promise to review them with the team. Any changes would go through a public hearing before moving on. He advised us that this process will take time, and a final regulation is still in the distance.

Personally, I think he heard how strongly we feel about mandatory registration, and I think it will go away. But that's just my feeling. I think it was a productive meeting, much more so than the listening sessions. We now have a stronger connection directly to Commissioner Lebeaux on this, and that should help.

— Ed Szymanski



RECIPE OF THE MONTH



Struffoli Italian Honey Balls

Struffoli Italian Honey Balls, delicious crunchy pastry balls covered in honey, a traditional Italian Christmas dessert recipe from Naples.

Prep Time	Cook Time	Total Time
30 mins	10 mins	40 mins

Instructions

1. In a large bowl whisk together the flour, the baking powder and the salt, then add the butter, orange zest, sugar and Grand Marnier (or orange juice), start to combine with a fork until crumbly.
2. Add the eggs one at a time and mix to combine, when almost combined move the mix to a lightly floured flat surface add an extra 1 - 1/2 tablespoons flour and knead together to form a soft dough. Cover with a clean tea towel and let rest 30 minutes.
3. Place the dough on a lightly floured surface and roll into thin ropes 1/4 inch in diameter. Cut to make small cubes and roll each cube into a ball slightly smaller than a marble. Try to make them all the same size.
4. In a medium pot add 2-3 inches of oil and heat to 350°F add the struffoli (in batches) turning a couple of times and when golden drain on a paper towel lined plate and let cool.
5. While struffoli are cooling in a large pan on low / medium heat, heat the honey until warm and slightly watery. Add the cooled struffoli and mix to coat, then sprinkle with sprinkles and slivered almonds.
6. Then form the honey balls into desired shape, dome, donut (see video)** pyramid. Let the finished Struffoli sit until the honey solidifies (approximately 1 1/2 - 2 hours) and then serve. Enjoy!
7. **lightly oil the glass before placing in the middle of the plate.

Nutrition

Calories: 303kcal | Carbohydrates: 54g | Protein: 5g | Fat: 8g | Saturated Fat: 4g | Cholesterol: 66mg | Sodium: 78mg | Potassium: 109mg | Sugar: 28g | Vitamin A: 5.7% | Vitamin C: 3.3% | Calcium: 2.9% | Iron: 10.7%

You can find helpful photos of the process and an additional recipe at these two web sources:

<https://anitalianinmykitchen.com/struffoli/>

<https://www.sugarlovespices.com/struffoli-italian-christmas-classic/>



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Slatted Racks Completely assembled, glued and nailed. This gives the bees more room in the hive on rainy days and when they are all in for the night making them less likely to think about swarming due to crowding.

Supers Made out of pine; with pre-drilled finger joints, and handles cut into boards, comes unassembled. Deep, Medium and Shallow available.

Inner Cover Ventilated, wooden inner cover.

Outer Cover covered with Tin Made from 3/4" exterior plywood, completely assembled, glued and screwed. Cover comes with tin cover to protect from outdoor elements.

Complete Hive Setup Includes screened bottom board, two deep supers, 20 frames with wax foundation, inner cover and outer cover.

Hive Frames-Deep, Medium, and Shallow Wooden frame, made out of pine, held together with 10 nails. (Does not include wire or foundation).



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