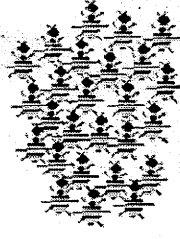


Kearsarge Beekeepers



July/August 2008

www.kbanh.org

Volume X Issue IV

Next Meeting- July 13, 2008

Time- 1:15 till ?

Place- The Home of

Al and Sally

Carruth in Newport, NH

Topic- KBA's

Annual Picnic

Officers

President- Peter Zak

735-5058

Vice President-

Cynthia Hayes

763-5127

Secretary

Karen Booker

746-3656

Treasurer

Mary Lloyd-Evans

735-5058

Librarian

Cynthia Hayes

763-5127

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KBA's newsletter is published six times a year. The newsletter is included in the yearly dues for the members. If you would like a sample copy, please send your name and address to

Karen Booker

44 Prospect St.

Contoocook, NH 03229.

Dues for the 2008 year is

\$10.00. Please make a

check out to KBA and

send to Mary at PO Box

88, East Andover, NH

03231.

This Month's Meeting

This is KBA's Annual Picnic where the club goes to members gardens and bee yards for food fun and fellowship. This year Al and Sally Carruth have graciously offered their home once again for our Annual Picnic. Al and Sally will be providing the meat as we ask club members to bring the salads, vegetables, drinks and desserts. Also bring a folding chair to on. Be sure to call Al and Sally at 863-7064 by July 11th so that they will have an idea on how many to prepare for. Please note that this is on a Sunday.

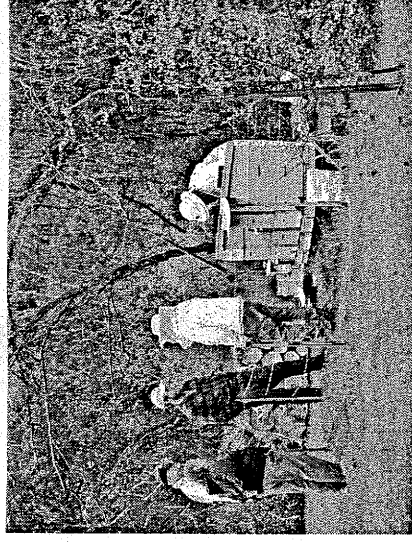
We will be having a short meeting and a raffle. If someone forgets their raffle items, there is always the next meeting. As usual the club's raffle money goes towards the postage of the newsletter.

Directions: From the Sugar River Bank in Newport go about 2 miles North on Rt. 10. On the right will be Camelhump Road. Turn on Camelhump Road and proceed to the top of a hill where you will see a white farm house with an attached barn. The, 51, will be on the mailbox. This is located across from Red Gate Farm. If you have any problems please call Al or Sally at the number above.

Minutes from the Last Meeting

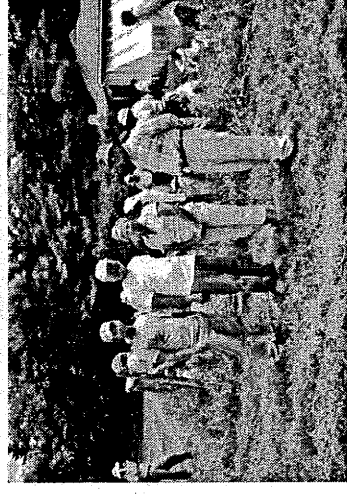
At the meeting in May, the club met at the home of Linda and David Hartman for a demonstration of a hiving. Since we had several new people at our meetings and wanting to join, it was thought to have a hiving to show the new people what to do when that box of bees comes in the mail. As with the past several years, the dates for the arrival of the bees changed.

and guests arrived for the hiving. No one seemed to mind the rain as they watched Peter Zak and Dave Harman open the hives to check them out and also put the new package of bees in their hive. I had to leave for I was doubled booked since we had to change the date. I missed the pot luck so I hope that everyone had a good time and discussed the bees and other items.



Photos from the State Summer Bee Meeting at Musterfield Farm

by Mary Lloyd-Evans



Dave Hartman & Peter Zak checking a hive.

Naturally the day the club picked for the hiving and potluck, it drizzled. About a dozen brave members

Looking For

The club is always looking for ideas for topics and speakers for our meetings. Please bring your suggestions to the picnic or call your officers. We don't have a topic and a meeting place for the Sept. meeting so put on your thinking caps as the summer is in full swing and September will be here before we know it!

The club is looking for someone to host the Holiday Get Together in November. Everyone always has a good time as we get together and celebrate a good bee year. If you would like to have the get together at your house let an officer know. The club will pay for the meat dish with the members to bring in the vegetables, desserts etc.

We are always looking for videos or DVDs, books and anything else of bee interest for the library. Please contact Cynthia Hayes if you have any ideas for bee books etc or would like to donate something. Cynthia will also be happy to loan out the books or let you know what titles we do have in our library.

The newsletter is always looking for articles, recipes, pictures, cartoons or whatever else you may find that other beekeepers would be interested in. Thanks.

Catch A Mistake

We try to include something for everyone. Since some people enjoy finding errors, we regularly feature some in the newsletter.

Thank You's

-to the Hartman's for opening their house and hives for the club
-to everyone for bringing dishes to share for the potluck
-to all who have renewed their membership and interest in KBA
-tp Mary Lloyd-Evans for the photos from Musterfield Farm State Beekeepers Meeting

Calendar of Events

-July 13 KBA's Annual Picnic
-August No Meeting, Hopefully there will be a good honey flow for everyone
-September 12 Regular KBA meeting Location, Time and Topic

TBA

-October No KBA meeting but look for details on the Fall State Meeting

-November 14 KBA's Annual Holiday Get Together, more details to follow

December No meeting Enjoy the Holidays

From AcresUSA July 2008

CCD Update

Germany has banned eight pesticides commonly used on rapeseed and sweet corn, following a report from beekeepers in the Baden-Wurttemberg region that two-thirds of their bees died after an application of clothianidin. Test of dead bees showed that 99 percent had a heavy residue of the pesticide. Manufacturer Bayer said that an application error caused the pesticide to become air-borne. America's EPA has called clothianidin "highly toxic" to honeybees.

In America, a group of North Dakota beekeepers is taking Bayer to court after losing thousands of honeybee colonies in 1995 after area rape crops were treated with imidacloprid, which is Bayer's best selling pesticide (first patented in 1988, by the way, in America by a Japanese company). France banned its use on sunflowers in 1999 after a third of France's honeybees died following its widespread use, then in 2004 its use on sweet corn was banned. This year, France banned clothianidin.

The eight pesticides banned in Germany are Antarc (Bayer's imidacloprid); Chinook (Bayer's imidacloprid); Crusier (Syngenta's thiamethoxam); Elado (Bayer's clothianidin); Faibel (Bayer's imidacloprid); Mesurool (Bayer's methioacarb); and Poncho (Bayer's clothianidin).

Note from the Editor

I wanted to get this newsletter out two weeks ago but the thunder storms had different ideas. Since we were hit twice in Florida by lightning we take precautionary steps here at home. One being unplugging everything. Also the copier doesn't like moist paper

form all the humidity we have been having. I try to check all copies of the different pages so that our members receive the best but sometimes that doesn't happen. My apologies to everyone if I sent a not so perfect copy.

Recipe Corner

Yogurt Fruit Pie

1 cup plain yogurt or sour cream
2/3 cup sugar
1 egg
2 tablespoons flour
1 tablespoon lemon juice or 1/2 teaspoon vanilla
1/4 teaspoon salt
Combine and mix well.
2 1/2 cups peaches or berries
9 inch unbaked pastry shell
Add fruit and pour in pastry shell.
Sprinkle with ground cinnamon.
Bake in a preheated oven at 400 degrees for 25 minutes.
1/3 cup brown sugar
1/3 cup flour
2 tablespoons butter
Combine. Remove pie from oven and cover evenly with topping.
Return to oven and bake at 375 degrees for 25-30 minutes.

Summer Poached Halibut

1-2 cloves garlic
1 onion or handful of fresh chives or onion tops chopped
3-4 tomatoes chopped in 1/2 inch chunks
3-4 handfuls of fresh spinach or Swiss chard
1/3 to 1/2 cup fresh chopped basil leaves

In large frypan saute garlic and onion in 1 TB olive oil until soft. Add tomatoes and heat briefly. Slowly stir in spinach or Swiss Chard until wilted. Add basil and cook a few minutes more.
2-3 fillets fresh halibut or trout rinsed and patted dry.
Add to sauce and simmer over med. Heat for a few minutes, turning fillets while still raw enough to turn without falling apart. Continue to simmer until fillets are opaque. Salt and pepper to taste. Place on plates with sauce surrounding fillets. Squeeze with fresh lemon juice and serve with rice.