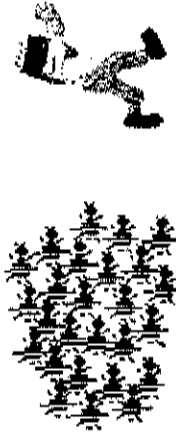


# Kearsarge Beekeepers Association



November/December 2008

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

Volume IX Issue VI

## Next Meeting-

November 14, 2008

Time- 5:30 pm for conversation and 6:30 pm for dinner

Place- The home of Peter and Mary Zak in East Andover, NH

Topic- KBA's Annual Holiday Get-Together

## Officers

President-

Peter Zak

735-5058

Vice President-

Cynthia Hayes

763-5127

Secretary-

Karen Booker

746-3656

Treasurer-

Mary Lloyd-Evans

735-5058

## Contents

Calendar of Events

page 2

Thank You's

page 10

Articles from Scott

Wilcox

Pages 3-10

Pictures from the

Meeting and

Mustierfield Farm

page 11

KBA's newsletter is

published six times a

year. The newsletter is

included in the yearly

dues for members. If

you would like a sample

copy, please send your

name and address to

Karen Booker

44 Prospect Street

Contoocook, NH 03229.

Dues for the 2008 year

is \$10.00. Contact the

treasurer for more info

on becoming a member.

## This Month's Meeting

This month is KBA's favorite meeting, our Holiday Get-Together. Our hosts, Peter and Mary have invited the club once again to their house for the evening. We are welcome to come at 5:30 pm for conversation with the dinner being served at 6:30 pm. Peter and Mary are cooking a turkey and a lasagna for the main course. The club members, as in years' past are to bring a dish to go with the turkey and lasagna such as veggies, salads, desserts and drinks. Be sure to call Peter or Mary (735-5058) to let them know how many are coming and what you are bringing by November 8<sup>th</sup>. Due to the serving of alcohol, it would be more appropriate for the adult members to attend and enjoy the party. Thank you for your consideration.

We will be having a short meeting to discuss Bee School as well as a raffle. The club will take a collection to buy a hive through Heifer International which costs \$30 a hive. In years past we have collected enough for two hives.

## Minutes From Last Month's Meeting

Last month we had a special guest speaker for our meeting. Rick Reault from Tyngsboro, MA gave a talk on package bees. See his business card on page 10 for more information. Rick owns New England Beekeeping as well as 200 colonies. Rick keeps Italian and Carolinians for diversity. NE Beekeeping is a supply store for bee supplies plus he sells package bees.

There have been lots of concerns about starting with package bees since here in the northern states it takes so long for the bees to build up with brood and supplies for the winter. Rick believes that if you get the bees as healthy as possible the bees will survive the year. He gets his bees from Rossman Apiaries in GA which is a 24 hour trip. Rick feels that this apiary has better grades of bees than other apiaries. He tries not to stress the bees too much on the trip in order to get them to NH with few losses. He has learned much over the past several years that he has been doing this.

When he comes to NH in April with a load of bees, it can be very cold. He advises his customers to treat for nozema especially the Italians. He feels that you should give at least a gal. of the medicated syrup. Since the bees cluster on empty frames you will need to get the feeder as close to the cluster as possible. He advises that you need to treat for the mites ASAP. Dump your package into new frames and start feeding till there are 2 deep frames are full. Take two frames of brood from another hive and place in the hive with the package of bees.

What you are doing is introducing healthy brood into a hive that doesn't have any brood. This gives the hive a jump on brood instead of waiting for the hive to make it's own in time.

Another pointer that Rick the members that night was to look closely to the dead bees on the bottom of the package. If you see a slimy mess on the bottom then don't accept the package.

Rick suggests that you mark the queen or have one marked when buy your bees. This is good learning to help find the queen plus if the bees supercede than you will know if the queen that is left is the queen you started out with or not.

There are two types of nozema with the newer one being the stronger one as well as the one that comes quick and you don't know what happened. If the hive doesn't cluster in November then you know that this is a sign of a virus or mite problem. Italians need more honey to get through the winter which is probably why they make more honey. They are also more susceptible to mites.

Put in new frames in the upper box in the middle as the queen likes to lay on new comb. Rick likes the plastic frame better as it fills out better than wax. He uses 9 frames in his honey supers. He has also noticed that the bees will put more honey up in plastic than in the wax.

Another note is that the wood frames last longer than the styrofoam.

Rick surprised us by saying that not all pollen is nutritious for the bees. Goldenrod is a good honey for the bees in fact most of the pollen in the fall is good for the bees. Aster honey will crystallize faster than other types of honey.

## Other News From the Meeting

Richard Brewster will be giving out med 10 frame bodies for several meetings as he is downsizing the number of frames in his hive bodies. The editor needs to thank him for his last raffle as I just realized that it forgot to put it in the Thank You section on page 10. Be sure to attend the meetings to be in one Richard's infamous raffles with the deck of cards.

Rick Reault mentioned that he takes orders for packages till April and Nucs in May. Make note in case you are in need of bees in the coming year.

Bee School was discussed and the club decided to do it with the help of club members since Peter is busy and will not be able to lead. Pebbles Flurey volunteered to organize Bee School. Pebbles and I discussed Bee School in-between guests at Harvest Day at Mustierfield

Farm. I told her what we have done in the past and some of the things that were needed to be done. We need to decide when to have Bee School and how many days it should be. Should it be on Saturday mornings? Or Friday nights? When should start? Don't forget that we were discussing having the hiving at the end of Bee School. This should be considered when we figure out the dates. Be sure to bring in your ideas and your name if you can help with Bee School.

January is the month that KBA elects it's officers. If you have a desire to be an officer or know of someone who would like to be one let the present officers know so that those names can be put to the membership.

January is also a month that KBA will be putting together the calendar for the year. If you have any ideas for topics, guest speakers, crafts such as mead or lotions, locations for our annual picnic or anything let us know. I am not putting in calendar this time till we get some ideas of what and when we are doing our meetings. The date that I am advertising is the January meeting.

~Jan. 10<sup>th</sup> KBA's regular meeting, time and location To Be Announced. Don't forget this is a Saturday because of the winter months and the snow. Hopefully we won't as much snow as last year.

Another thing to discuss is the raising of the annual dues for KBA. We will be discussing this at the Holiday Get-Together. What is your views on this?

Don't forget that the club is always looking for books, DVDs, and anything of interest for in the library. The newsletter is always looking for articles, recipes, cartoons, drawings or whatever.

**Special thanks to Scott Wilcox for the articles in the newsletter this month. Thanks to Linda Hartman for getting the articles copied.**

The recipes are from the Simply in Season cookbook by

Mary Beth Lind and Cathleen Hockman-Wert.

## Stuffed Beets

Serves 3-6

**6 medium beets** (cooked until tender, cooled)  
With a spoon carefully make a hole in the center of each beet.

**2 apples** (peeled and diced)  
**1 cup / 250 ml plain yogurt**  
**2 tablespoons nuts** (chopped)  
**1 tablespoon honey**  
Combine in a small bowl. Stuff each beet with this mixture. Refrigerate until time to be served.

**Salad variation:** Beets can be diced and combined with the other ingredients as a salad.

PILY HENDERSON, DAVIS, WEST VIRGINIA

## Apple Carrot Salad

A seasonal salad with a refreshing taste.

Serves 4-6

**1/4 cup / 60 ml fresh lemon or lime juice**  
**2 tablespoons orange juice**  
**1 tablespoon honey**  
Mix together in a large bowl until honey is dissolved.  
**2 cups / 500 ml apple** (peeled if desired)  
Grate directly into juice mixture to prevent apples from browning.

**2 cups / 500 ml carrots** (shredded)  
**1 tablespoon fresh mint** (chopped)  
**1/8 teaspoon salt or to taste**  
**1/4 cup / 60 ml raisins** (optional)  
Toss with apples and serve immediately.

KRISTIN SHANK ZEHR, HARRISONBURG, VIRGINIA