

KEARSARGE BEEKEEPERS

December 2012

Next Meeting: January 12, 2013

Saturday, January 12, 2013
10:30 a.m. to noon
Pillsbury Library - Warner

Meeting agenda

- ⌘ Election of Officers
- ⌘ 2013 Meetings & Topics
 - ⌘ Bee School
 - ⌘ NO RAFFLE

Notes from the Potluck

President Troy Hall announced that Bill MacDonald has volunteered to chair the 2013 KBA Bee School Committee. Bill asked for volunteers to assist with teaching classes, food, demonstrations and publicity. Rob O'Neill said the bee school could be held at the Kearsarge Middle School as in the past. Meetings will be spread out over the course of February and March with classes being held every other Saturday. It was agreed to use the same text as in the past published by Pennsylvania State University.

There was a unanimous vote to purchase two hives for the Heifer Project for the cost of \$60. Donations were collected.

Our Annual Holiday Potluck Supper

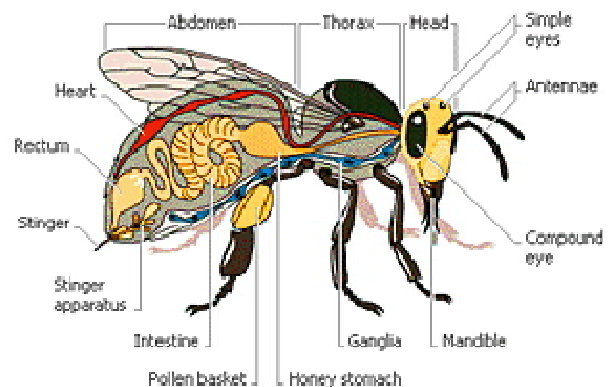
What a great spread! Over 50 Club members, spouses, children and grandchildren feasted at the KBA holiday potluck held on November 9th at the East Andover Grange.

Peter Zak cooked the turkey and made the gravy and dressing trimmings. Three tables held casseroles, vegetables, salads, desserts, pies, cakes, breads, coffee and wine. Not a soul left hungry. The food was made even



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Musings from the Secretary....

I'm finishing up my first year as club secretary. I remember last year when Dave Hartman called me to ask me if I'd serve in this capacity and I told him no. Then at the January meeting, when it was announced there was no candidate for the position, I raised my hand and volunteered. It's been fun, and it helped me to keep in touch with the entire membership. I know everyone's names and then was able to meet you at a meeting and put a face to your name. Peter Zak called last week and asked me if I'd be secretary for another year. I said yes.

Sometimes it's hard to know what to include in the newsletter, but many of you have helped me by sending me recipes and articles. Thank you!

Tom and I subscribe to a number of bee journals, online discussion groups and organic farming newsletters from which I share tidbits in the newsletter. Consider subscribing to a bee publication in 2013. There are so many to choose from! We feel information from other "tried and true" beekeepers has given us confidence in some of our beekeeping methods, plus given us some new perspectives. We have also learned the names of many well-known beekeepers in the country. Reading about beekeeping is sort of like a bee meeting in print! Keeping current with bee news has been especially important when it comes to diseases and parasites.

And don't forget KBA has an excellent library maintained by club librarian, Cynthia Hayes. She brings the collection to every meeting.

I'm looking forward to the KBA Bee School. This is the 3rd one offered since first joining in 2009 after attending. Now, we usually pop in for one day because it's important for us to hear from our fellow beekeepers about biology, woodenware, equipment and NH honey laws. We learned most of what we know today from bee school. There are great handouts and an excellent text book. Members who haven't yet attended the school should consider signing up. Spread the word.

They say it will be a snowy winter. I wish you wonderful holidays in December. May you be surrounded by family, loved ones and the simple comforts of home. Happy New Year and happy bee prosperity. See you in 2013!

 Janet Eklund

better by the great company and dinner conversation. It was a great way to kick off the holiday season and make acquaintances with members we hadn't met yet.


Cynthia Hayes graciously coordinated the RSVP list, the volunteers, and the set-up and clean-up crews. The tables were festive with vases of greens made by Linda Hartman.

A BEE STORY YOU'LL NEVER FORGET!

After dessert, Keith and Susan Cutting treated us to a fascinating story of their involvement in cutting down a hollow section of a 30 foot tree this summer in Henniker that was chock-full of honey bees. Keith estimated the bees had been living in the tree for some 13 years.

He told us he did not wear any protection; he gave it to the man with the chainsaw. Keith simply stood still as a mouse and breathed softly as the 30-foot section that was 3 feet in diameter dropped to the ground. The bees swarmed out and chased the man who took off running, but never even stung Keith! The whole neighborhood watched in fascination and got tastes of the honey. For many, it was their first taste of raw honey from the bee.

Keith then cut up the tree in three foot sections and placed empty hive bodies on top in his bee yards and waited to see if new colonies would develop, of which a few did. He brought on of the sections as a unique and unusual raffle item.

Susan shared some of her genealogy research back to the 17th century and how she discovered that she is a descendant of a man who came to America with bees. She discovered this because the documented ship's manifest which she located listed his bees on the manifest. Since then, all future generations of Susan's family have kept bees. Now their young grandson is working with his grandfather, Keith, to become a beekeeper, too! 

White House Holiday Honey Cupcakes

"First bees deliver 175 pounds of honey in 2012"

Ingredients

1/4 cup softened butter
1/4 cup sugar
3/4 cup honey
2 eggs
1/2 cup buttermilk
1/2 tsp. vanilla
2 cups all-purpose flour
1 Tbsp. baking powder
1/4 tsp. salt

For the Icing

2 cups powdered sugar
1/2 cup honey
3 Tbsp. lemon juice

1. Preheat the oven to 350°. Line a 12-cup muffin tin with cupcake papers. 2. In a stand mixer, cream the butter and sugar until light and fluffy, on high speed. Mix in honey, eggs, buttermilk and vanilla until blended, on medium speed. 3. Sift together the flour, baking powder and salt, then mix into the batter until just blended. Scoop the batter into the cupcake cups evenly. 4. Bake for about 20 minutes; cupcakes are done when tops spring back lightly to the touch.

To prepare icing

In a small sauce pan, whisk ingredients over medium heat until sugars dissolve together; keep whisking to avoid clumps. Using a spoon, drizzle over the tops of cupcakes, or carefully pour over cupcakes.

White House recommendation: Enjoy in moderation.
Makes one dozen cupcakes.

2013 Spring Packages

Mary Lloyd-Evans forwarded an email to me with the following information from a regional package bee supplier:

"Spring packages are now available for order from New England Beekeeping. This year's pricing starts at \$100 for a 3 pound package with an unmarked queen." \$5 per package discount on orders over 20 packages. Orders must be paid by check."

Rick Reault
New England Beekeeping
10 Louis Ave.
Tyngsboro, MA
978 957-2233
www.nebees.com

2013 Wall Calendars

2013 The Art & Science of Keeping Bees ~ \$14.99

www.uberbees.com

2013 Busy Business of Bees ~ \$17.99

www.koduaphotography.com

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Welcome New Members

Colin and Erika Miller
Northfield, NH

