KEARSARGE BEEKEEPERS

www.kbanh.org

February 2014

Next meeting:

SAT., MARCH 8, 2014 10 A.M.

PILLSBURY LIBRARY, WARNER

Agenda:

Reports & Updates
Let's Get Acquainted
In the Hive with Troy Hall
Business meeting (including
schedule, mentoring, speakers, etc.)
Presentation: (time permitting) "Mind
your own beeswax" by Martin
Marklin

2014 CLUB OFFICERS:

President

Martin Marklin 746-5452

martin@marklincandle.com

Vice-President

John Chadwick 927-4327 jachad@tds.net

Treasurer

Robin Gray 927-4127

myra_robin@yahooo.com

Recording Secretary

Kim Tuttle 271-6544

kim.tuttle@wildlife.nh.gov

Newsletter Editor

Barbara Burns 927-4965

barbarabbb@tds.net

DUES REMINDER

Our Treasurer, Robin Gray says that dues are coming in *very* slowly. Please send your check for \$15 payable to KBA to:

Robin Gray, Treas. PO Box 275 Warner, NH 03278

IN THIS ISSUE:

***From the President: Page 2

***Club mentor list: Page 2

***"What's Buzzing in Your Library": Page 2

***Farm and Forest Report: Page 2

***Recipes, Tips, and Links: Page 3

***Your newsletter needs YOU!: Page 3

***What's up at State?—NH Beekeepers

meeting soon: Page 4

***Minutes from the 1/11/14 meeting printed in

full: Page 4

***"Honey Happenings": Page 5



From the President

Coming to be . . .

I have had beeswax on my hands for years; it has shaped my life. Literally. For I make my living as a chandler, carefully crafting candles out of wax. And while beeswax has been my profession for nearly thirty years, it is only recently that bees have become my passion.

My first package of bees five years ago was a manifestation of my mid-life crisis, one that I judged to be far less expensive than a sports car. I have purchased nearly a half a million pounds of beeswax over my career. I could expound on its physical characteristics and chemical properties. I could predict how it would behave in the molding process. And yet, since I did not understand its origin, I did not really "know" beeswax. I had no clue how the bees literally provided for my livelihood.

My pursuit of the Apis millifera, then, began as one man's philosophical quest to discover how beeswax "came to be".

Although stories of how we were "stung" by the honeybee's allure are unique to each of us, we share a common interest. Let us come together then, to share our stories. Let us cluster to support and mentor one another. Let us forage new ideas and gather collective experience.

I believe it is good at times to rediscover our roots and reignite our passions. I was humbled at your vote of confidence at the recent election. Confident that I stand on the shoulders of many who laid a solid foundation, I will strive to lead us as we re-envision who we are as a group and what we wish to be. Join us at our March meeting and be willing to voice your hopes and dreams, your cares and concerns. It is vital that we work to preserve that which sustains us.

Martin



KBA MENTORS

The following club members have graciously volunteered to be mentors to our new beekeepers. They are also available to share their experiences and knowledge with other members who have questions or need advice. Richard Brewster, Andover, 735-5457 Alan Carruth, Newport, 863-7064 John Chadwick, Sutton Mills, 927-4327 Tom Dickson, Andover, 340-3029 Randy Fleury, South Sutton, 927-4144 Dave Hartman, Warner, 456-3881 Bill McDonald, Newport, 863-4012

What's Buzzing in Your Library??

Having received a \$100 budget appropriation at the last meeting, I would like to hear from members if there are books they have or DVD's they have seen that they think would be of value to others. A brief reason why would also be helpful. That will give me a start for tracking down some choices. I can be contacted at hayes.cynthia@myfairpoint.net.

The newest books in our collection are <u>The Practical</u> <u>Beekeeper, Beekeeping Naturally</u> by Michael Bush and <u>The Hibernation Diet</u> by Michael and Stuart McInnes. Circulation is steady throughout the year, but especially strong right after Bee School.

Cynthía

Farm & Forest Report

We had 7 members from KBA volunteer for the Farm and Forest. All in total we had 23 people help out this year at our booth to make it the success that it was.

Farm and Forest was a great success this year. I'm grateful to have served NHBA in the capacity that I could to pool people (Continued on Page 3)

and resources to get our booth set up and ready for the hundreds of people that stopped by during the expo. I would like to personally thank each and every one of you who volunteered their time manning the booth and helping set up / take down the booth. I'm curious to see how many people we added to the ranks of becoming new beekeepers as a result of being at the expo.

Thank you, Troy Hall

CLUB EXTRACTOR

KBA owns a 3-frame tangential extractor, great for small batches. It is available to any and all KBA members. Please contact Dave Hartman at 456-3881 to arrange to borrow it. Of course, it needs to be cleaned before it is returned!

RECIPES, TIPS & LINKS:

If you want to inspect your hives without gloves and want your hands to smell really nice to the bees who will be crawling all over them, rub your hands with a mixture of melted beeswax and olive oil. If you don't have time to make your own, buy one of those little round cakes that are sold by most of the vendors.

I got this tip at the lunch table at the last State meeting from a man who has kept bees for over 50 years. Sorry I didn't write down his name.

Barbara Burns

About the KBA NEWSLETTER

Thanks for voting to split the newsletter editor job from the recording secretary's position. I may not be able to get to all meetings, but I hope to be able to put together an informative and interesting newsletter with your help.

Please let me know when you read an interesting article on bees or bee related issues. How about when you look up a how-to video on You-tube and discover something really useful (or just plain quirky) that others would enjoy? Just send a note and you'll see the link in the next newsletter. What's your favorite bee website? Magazine? And why?

Are some of you photographing your bees when you do hive inspections? Or, have you found or made a useful gadget you could photograph and share with fellow members? Send me the j-pegs; I can resize if needed.

If you go to an interesting seminar where not many KBA members are present, I'm sure they would love to have you write a little report for the next newsletter. How about your favorite recipe that uses honey or the way you make your lip balm? It doesn't have to be fancy; in fact, easy is better.

Are there any of you mentors or very experienced beekeepers who would like to write a column for the newsletter on a topic of your choice? It could be one-time or continuing.

I think you get the idea. Let me know where you want the newsletter to try to go, and we'll travel there together.

Thanks,

Barbara Burns. Info on pg. 1 and my mailing address is: PO Box 90, N.Sutton,NH 03260



NH Beekeepers Association Spring Meeting Sat, March 15, 2014 9 am – 4 pm

> Bow Community Bldg. 2 Knox Road Bow, NH

Membership is required; there is a catered lunch available. There will be 3 speakers, a huge raffle, vendors, and the opportunity to meet beekeepers from all over NH. For more information go to www.NHBeekeepers.org

If you don't have a computer, call me and I can get you a form. Registration deadline for the meal is 3/12.

Barbara B. 927-4965



Kearsarge Beekeepers' Association Meeting Minutes Saturday 1/11/14

Outgoing President Troy Hall brought the 10:00 o'clock meeting to order and thanked outgoing officers Bob Naylor, Vice President, and Janet Eklund, Secretary, for their efforts on behalf of the Club. Robin Gray has accepted another term as Treasurer. Thank you, Robin! Myra Gray handed out copies and presented the Treasury Report for 2013.

Janet Eklund proposed a motion to raise club dues to 25.00 dollars yearly beginning in 2015 in order to generate more funds to pay for speakers and other expenses. A discussion of the motion followed. Visiting President of the NH State Beekeepers Assn., Barbara Lawler, stated that club memberships range from 10.00 dollars (Merrimack Beekeepers) to 15.00 ind./20.00 family (Capital Area Beekeepers). Janet Eklund amended her original motion to raising annual membership dues to 20.00 dollars yearly, whether individual or family, beginning in 2015. The motion was seconded and passed.

So far, the next Bee School is planned for winter 2015 as we have previously conducted it every other year. The pros and cons of the current location at Kearsarge Middle School were discussed in terms of seating capacity and availability. Troy Hall volunteered to help

organize the next Bee School. Planning should begin now if the schedule for Bee School changes to a fall Bee School. Troy Hall would like to see a space that could accommodate 80 to up to 100 people comfortably.

Gail Bates brought in the observation hive that some members of the club had donated monies for last year for former club member Buzz Call. Since Buzz's passing, the hive has returned to Gail. As the hive was not purchased by club funds, but by separate donations, the observation hive will go back to Gail Bates' house.

David Hartman reminded everyone that he still has the 3 frame plastic honey extractor for club use. It can be lent for up to 2 or 3 weeks and should be returned cleaned. Perhaps put this in the newsletter?

The club allocated 100.00 dollars in the budget for our beekeeping library. Cynthia Hayes, our hard-working Librarian, will bring ideas for new books or other media to the membership for consideration. She offered to make the purchases which we will then reimburse. She will also go through our present collection to see what should stay or go.

David Hartman presented the nominations for the 2014 slate of officers that he and Randy Fleury developed: Martin Marklin, President; John Chadwick, Vice President; Robin Gray, Treasurer; Kim Tuttle, Recording Secretary and Barbara Burns, Newsletter Editor. Motion to accept new nominations presented and passed. Congratulations everyone! David also gave a brief history of the club which began sometime in the mid 1980's, according to Rich Cook, an original member. The club had resurgence about 12 years ago. Some former Presidents included Tom Weigelmann, Larry Snelling of Claremont, and Peter Zak.

Martin Marklin, President, thanked all the previous officers for their efforts and talked about developing a club mission statement. He also proposed taking 5 minutes each meeting for a club member to introduce themselves and tell their beekeeping story. Martin proposed that we consider doing bee school yearly and meeting monthly. Instead of our normal February speaker meeting, some club members will work the NH Farm and Forest booth on Feb. 7 and $8^{\rm th}$. Our next scheduled meeting will be a business meeting on Sat. March 8, 2014 at 10:00 a.m. at the Warner Library.

Barbara Lawler, President of the NH Beekeepers Association, took a few minutes to talk about the Farm and Forest Expo as well as the spring state meeting to be held Sat. March 15 at the Bow Community Center. There are 3 speakers lined up: Dan Conlon of Warm Colors Apiary, South Deerfield, Ma., Allan Eaton, state entomologist on ticks and Steven Weber, past president of Monadnock Beekeepers on Epi-pens. CC Tomatoes will cater their terrific fare for those that purchase lunch. The huge raffle is not to be missed!!

Submitted by Kim Tuttle, Secretary.

Please consider this piece my stab at investigative reporting on Honey, Part One.

While working in the NH Beekeepers Booth at the Farm & Forest Expo this year I talked briefly with a visitor about honey. He seemed to be in a bit of a hurry, but wanted to make this point: We (beekeepers at F&F) should be telling everyone who stops at the booth that the honey sold in supermarkets is not as good as honey they can get from local beekeepers. He went on to say that real honey must say "Pure" on the label; if it does not, it could be blended with corn syrup or something else. His final comment was that he was in the legislature and that he/they were working to address this problem. I expressed agreement with his sentiments in a general way, but let him get away without getting his name or finding out exactly what the lawmakers might be up to. Actually, I did disagree with his assessment of what we should be doing; I thought we were there to answer questions about beekeeping.

In the past three weeks, I've been thinking about this topic and decided to start a little research. What sort of honey IS in the supermarket?? Probably most of us beekeepers don't buy it or even look at it too often as we are somewhat schooled in the benefits of local honey and may have our own to use. So, the chart below just shows that the store honey surveyed is pretty much "pure" by legal standards, there's lots of it that is apparently from the US, and it is definitely on the cheap side.

As far as "the rest of the story", most of us are aware of some of the issues with contamination, how honey is blended, filtered, packed, etc. I've started doing some reading on these issues, which I hope to share in Part Two. If you know of good sources of information, please let me know.

Until next time, your newsletter editor, Barbara Burns

HONEY FOR SALE IN TWO LOCAL SUPERMARKETS, MARKET BASKET, WARNER & HANNAFORD, NEW LONDON

Brand Name	Descriptive Words	Unit Price/LB	Country(s) of Origin	Flower	Store
		2 42 2 22			
Market Basket Pure Honey		3.49-3.98	US, Canada, Argentina	Clover	МВ
Sue Bee	Fancy	3.9	9 US	Wh. Clover	MB
Goya with Comb	All Nat'l, Florida Seal	7.5	9 US	Or.Blossom	MB
Billy Bee		4.6	9 Canada	Clover	MB
Golden Blossom	Genuine, Natural	3.9	9 US	Or.Blossom, Sage Buckwheat, Clover	MB
Country Style Old Fashioned (a MB brand)		2.8	5 US & Argentina	none given	MB
Honeyman's Premium	Heavenly	2.6	6 US, Turkey, Argentina	none given	MB
McClures of NE	True Source Certified	4.4	9 US	Or. Blossom	Hannaford
Swans	Nat'l, packed in ME.	5.89-6.98	US	none given	Hannaford
Hannaford		4.9	2 US & Argentina	Wildflower	Hannaford
Aunt Sue's	Raw wild, lt.amber	4.2	5 US	none given	Hannaford
Hannaford		3.93-4.79	US & Argentina	Clover	Hannaford
McClures of NE Creamed		4.4	9 US	Clover	Hannaford
McClures of NE	True Source Certified	4.4	9 US	Clover	Hannaford
Lemon Melo	All natural lemon	4.6	9 US	Clover	Hannaford
Busy Bee	True Source Certified	4.66-5.89	US	Clover	Hannaford
Sue Bee	Fancy	3.28-6.29	US	Wh. Clover	Hannaford

A range of prices are for different sizes; only one had an added ingredient (lemon); all used the words "Pure honey"; Market Basket offered one (Goya) with chunk of comb; Hannaford had one creamed honey. All were packaged in various shapes of plastic except Goya comb in glass