



# Local Buzz

## President's Message

Jeremiah Farrell, President

Swarm season is officially upon us so check your hives for swarm cells and deal with them accordingly. Swarms in May are worth a truck load of hay, a swarm in June is worth a silver spoon and a swarm in July isn't worth a fly. I don't know what a swarm in April is worth but I have already coughed up a dozen or more. Feel free to talk to Lynn Williams about being notified from the swarm hotline as there are more than enough to go around. You may have to travel to Marysville or Yuba city area however as many of the calls are from there. I have already made 80 splits of my own and spent two event filled days with Randy, Ian and Eric making a couple hundred more splits; what a wonderful experience. I highly recommend working alongside these guys, they will teach you a lot.

Here is a picture of a removal I did in Nevada City in early April. >

## May 6th Meeting - 7:00 PM

Grass Valley Veteran's Memorial Building  
255 South Auburn Street in Grass Valley

The program is "Meadmaking". Come hear NCBA's Tom Harper and Julia Boronakis Harper talk about how they make mead from their own honey at the Boronakis-Harper Ranch in Auburn, CA. The Boronakis-Harpers have been growing pears and plums at the ranch for four generations, and now grow a wonderful variety of produce throughout the season; all pollinated by their own bees. For a better view of the BH Ranch, please look at their website at [www.bhranch.net](http://www.bhranch.net)



All members are welcome to join President Jeremiah and others for a no-host dinner, 5:30 PM at Lin-Q in the Raley's shopping center in Grass Valley. Come join us!

## Bee Bits

Randy Oliver, Contributor

There has been a great deal of media attention to the problems faced by some beekeepers this winter. In response, I've posted a lengthy analysis of the factors involved to the Web. You can access it from the homepage of [ScientificBeekeeping.com](http://ScientificBeekeeping.com). Click on "What Happened to the Bees this Spring?"

Meanwhile, here at home, the dry spring has been a mixed blessing. Due to the lack of cold or rainy weather, colonies have been able to forage nearly every day, and they have been loaded with pollen. This has allowed exceptional broodrearing, which then often led to early swarming. In a number of my yards, swarming preparation is currently (as of April 25) being curtailed due to lack of nectar flow (the usual post fruit bloom dearth).

Surprisingly, many of my colonies in the McCourtney Road area are very light in weight at this time. In normal years, they would be full of spring honey.

The warm, dry weather has also accelerated the progression of bloom. Black Locust is already in bloom at my place, about three weeks ahead of “normal.” What concerns me is that I’m seeing plants lose their turgor in mid afternoon! This at a time of year in which the soil is normally quite wet.

I cannot predict what all this means to our main honey flow, which usually runs from mid May through the end of June. I fear that there may not be much nectar out there, due to the lack of moisture in the soil.

As far as bee management, I suggest that you make sure that your colonies have weight. If not, give them some syrup now before the main flow starts, so that they will not use all the nectar simply to stock the broodnest. In general, strong colonies will put on more honey than weak colonies—manage your hives accordingly. This will likely be an “interesting” season!

To hear the BBC radio interview on almond pollination and commercial beekeeping, featuring John Miller, Dave Mendes, and myself please visit [www.bbc.co.uk/programmes/b01rg226](http://www.bbc.co.uk/programmes/b01rg226)

## Transporting Queen Cells

**Diane Benton, Contributor**

Queen cells have to stay at 93 degrees so when Jerry picked up the 10 day old queen cells from Randy, he taped them to his chest to keep them warm. To install the queen cell into the nuc you first pull out a frame containing brood. The queen cell is pushed into the brood towards the top of the frame so it’s hanging vertically. This way the bees will cover the queen cell while covering the brood and maintain a temperature of 93 degrees.



## Bonus Recipe

**From Leslie Gault - Honey Gingerbread People**

7-1/2 cups all-purpose flour  
1 Tablespoon baking soda  
2 Tablespoons cinnamon  
1 Tablespoon ginger  
1 teaspoon nutmeg  
3 eggs

1/2 teaspoon salt  
1-1/2 cups (3 sticks) butter  
1-1/2 cups dark brown sugar  
1 teaspoon lemon zest  
3/4 cup honey

Sift dry ingredients together; set aside. In a mixing bowl, cream together butter, brown sugar and zest. Add honey in a steady stream and mix until smooth. Add eggs, one at a time; mix well. Add dry ingredients, a cup at a time; mix well. Divide dough in two, flatten into disks, and wrap in wax paper or plastic wrap. Refrigerate 30 minutes or until firm enough to roll. Roll out dough to 1/4-inch thickness. Cut with cookie cutters into desired shapes. Bake in a pre-heated 350°F oven for 12 to 15 minutes, or until beginning to brown. Makes 4 dozen 4-inch large gingerbread girls and boys.

## Country Rubes Combo Screened Bottom Boards

Special NCBA Club Price! Call Janet for details. 530-913-2724 or [rubes@countryrubes.com](mailto:rubes@countryrubes.com)

## Honey Extraction House

A to Z Supply has a honey extraction house available for rent. Equipment is provided and the room is heated and there's lots of hot water for clean up. For more information: 530.273.6608

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## Minutes from Last Meeting

### Jack Meeks, Secretary

Pres Jeremiah Farrell opened with Q&A. Hives left in almonds, marked Talbot, and Fox, have been stolen by dozens in Central Valley orchards. 1-1/2 million colonies were in almonds. Though almond standard require 8 frames of bees, this year 3 or 4 are accepted. Bees returned from almonds are sold as package bees.

Clothianidin may be damaging to bees. Wax moths devour dark comb (contains protein) when average night temperature reaches 73F. Bees clean away the silk but the cocoons must be removed manually. White new comb is not infested.

MOTION Rob Slay, 2nd Oliver: Sponsor float in 4th July parade Cost \$50. Passed

PROGRAM: Oliver and Slay "Increasing Colonies." Long queen cells hanging from bottom of frames are swarm cells. When new queen emerges, old queen departs with swarm. A strong hive can be split into nuclei of two frames brood, one honey and one drawn comb. After three days, a queen cell is added. 18 days later, the new queen will be mated and start laying. Swarm cells should be transferred with entire frame, not cut out. If new eggs show, the splits should be moved 1-2 miles to keep numbers balanced. Randy says hives with as few as four bee-covered frames have been rented in desperate situations. Janet Brisson showed pictures of her travels and experiences promoting apiculture.

## Raffle Prizes

**Karla Hanson, Coordinator**

Thank you all for bringing some great items for our raffles, keep it coming. Plants, eggs, jewelry, soaps, bee items, jams, beautiful metal garden art, the list goes on and on... Thanks to everyone!

## Goodies Sign-up

**Karla Hanson, Coordinator**

Please let me know if you can bring a treat for any of the coming meetings. We still need treats for our September, October, and November meetings. Contact Karla Hanson, [queenbeez@att.net](mailto:queenbeez@att.net)

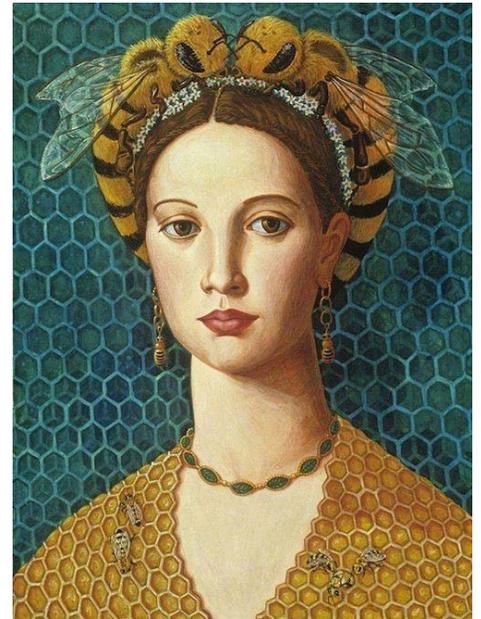
## This Month's Recipe

**From Leslie Gault - Honey Bread with Whole Wheat**

2 cups warm water (110 degrees F)  
2 cups whole wheat flour  
1 Tbsp active dry yeast  
1 tsp salt  
1/3 cup honey  
1/3 cup butter or vegetable oil  
5 cups all purpose flour (approx)

### Directions

1. Dissolve yeast in warm water. Add honey, and stir well. Mix in whole wheat flour, salt, and oil and beat until smooth. Work all-purpose flour in gradually until dough is no longer sticky and pulls away from the edge of the bowl. Turn dough out onto a lightly floured surface, and knead for at least 10 to 15 minutes. When dough is smooth and elastic, place it in a well oiled bowl. Turn it several times to coat the surface of the dough, and cover with a damp cloth. Let rise in a warm place until doubled in bulk, about 45 minutes.
2. Punch down the dough. Knead briefly then shape into two loaves, and place into two well greased oaf pans. Allow to rise in a warm place until dough is above the edges of the pans.
3. Bake in preheated oven at 350 degrees F for 30-45 minutes.



Madonna and Child by Lea Bradovich

## Nevada County Beekeepers Association

**Janet Brisson, Treasurer**

Being a member of the Nevada County Beekeeping Associations has many perks. Your membership entitles you to our newsletter, "The Local Buzz," sent monthly, informs you of our association's activities and lets you know what your bees should be doing at that time. As members, you receive coupons for 25% discounts on two major beekeeping magazines and local discounts on equipment.

The NCBA works towards educating people about beekeeping and agriculture, keeping everyone up to date on the latest news and techniques for the beginning beekeeper to the very advanced.

Thank you for your membership!

# Shaking Bees at Olivarez Honey Bees

By Diane Benton

Olivarez provided 25,000 bee packages to distributors last year. Hobbyist beekeeping has exploded in the last few years and so has their business. How do they keep a healthy stock of bees and queens? They take 2/3rds of their hives to the foothills of Montana every year. This gets them away from the poisons of the valley (crop spraying) and the keeps them stress free for a season. In Montana you are not allowed to put bees within 3 miles of another colony. This protects against re-infestation of mites. Many of their queens are produced in Hawaii “Big Island Bees.” Unfortunately they just found their first Varroa mite in Oahu and they have also seen the small hive beetle the last two years.



A demonstration of how to shake your packaged bees into your hive box and adding a newly mated queen.

# Substituting Honey in Recipes

By Leslie Gault

Baking with honey not only sweetens baked goods, but also helps extend shelf life. To substitute honey in your favorite recipe, the National Honey Board recommends:

- Honey's acidic nature requires the addition of a small amount of baking soda (about 0.2 ounces or one teaspoon of baking soda per 12 ounces or one cup of honey).
- Honey can replace up to one-half of the granulated sugar in a recipe, and in some bakery foods, honey can replace all of the sugar.
- Reduce the liquid called for in a formula by one-quarter cup (2 ounces) for each cup (12 ounces) of honey used.
- When honey is added to a formula, reduce oven temperatures by 25°F to prevent over-browning.



The Nevada County Beekeepers Association is dedicated to apiculture education and promotion of the art and science of beekeeping among beekeepers, agriculturists, and the general public. This is a “not for profit” organization. Donations are welcomed.

Meetings are held the first Monday of each month at 7 PM at the Grass Valley Veteran’s Memorial Building at 255 South Auburn Street in Grass Valley. All visitors are welcome. Use the back entrance.

The newsletter is published monthly as a service to the membership. Articles, recipes, commentary, and news items are welcomed and encouraged. Contributions should be received by the 20th of the Month to be included into the next issue. Submit to [garyg@newpress.com](mailto:garyg@newpress.com)

Advertising space (3” by 2”) in this newsletter is usually available and need not be bee-related. Advertising rates are \$7 per year for NCBA members and \$16 per year for non-members.

## Nevada County Beekeepers Association



c/o Steve Reynolds  
10838 Ridge Road  
Nevada City, CA 95959  
First Class Mail

### May 6th Meeting - 7PM

Program:  
Meadmaking at the Boronakis-Harper Ranch  
  
No host dinner at Lin-Q - 5:30PM

## Nevada County Beekeepers Association

### Officers

President: Jeremiah Farrell ..... 632-3303  
Vice President: Leslie Gault .....346-7092  
Secretary: Jack Meeks..... 432-4429  
[jackm@nccn.net](mailto:jackm@nccn.net)  
Treasurer: Janet Brisson..... 913-2724  
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Randy Oliver..... 277-4450  
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Deborah Morawski...675-2924  
Karla Hanson..... 265-3756

### Committee Chairs

Swarm Hotline: Karla Hanson..... 265-3756  
Lynn Williams ..... 675-2924  
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