

Local Buzz



January 2012

President's Message

Can you believe January already? If your 2012 beekeeping plans include making splits, order equipment now so you have assembly time. Anyone that wants to sell a large electric extractor 20+ frames or uncapping plane please contact me.

Your President, Rob Slay

January 2nd Meeting

Our January 2nd meeting program will be Randy Oliver showing slides from his recent travels to Australia, Israel, and other countries. 7 PM at the Grass Valley Veterans Hall.

Bee Bits

Randy Oliver is on the road and did not have time to write for this month.

Long Time NCBA Member Carol Winter Gone

(Randy Oliver writes:)

“Dear NCBA members,

I regret to announce that long time member Carol Winter passed away. This comes as a shock to me, as I had visited her only last week and she was in great spirits and eager to get home. During our

visit it gave her great joy when I told her how she had been missed at the Christmas party. Carol was a wonder.”

Carol was a loyal regular at the Nevada County Beekeepers Association meetings for many years, even long after she was no longer physically able to work bees. She was always extremely thoughtful and brought goodies for everyone at each meeting she attended, whether or not it was her turn. In appreciation, the NCBA granted her lifetime member status. We are saddened that we will no longer see Carol at our meetings.

Club Updates

By Janet Brisson

Nevada County Beekeepers have a new direct way to get to our website – www.ncbees.net. There you will find program and meeting information plus back issues of our newsletter, “The Local Buzz”.

We also have a great forum NCBEES at <http://pets.groups.yahoo.com/group/NCBEES/> where we can ask questions, sell equipment and view newsletters from other clubs. I have recently sent invitations to current members to join up. You need to be a member of yahoo.com and it's easy to sign up. If you have not received an invitation, please go directly to the site or email a note at rubes@countryrubes.com and I will send you an invitation.

A few of our members have let me know that they missed Janet Brisson's talk at the October 2011 meeting on Powdered Sugar, Drone Brood

Management and Small Cell Beekeeping. I wanted to let you know that I will be giving the same talk at the Sacramento Area Beekeeping Association on February 21st at 7pm. All guests are welcomed and the location is Town & Country Lutheran Church, 4049 Marconi Ave., Sacramento.

And give the below credit to Kelly Beekeeping Supplies:

Emergency Winter Rations and Moisture Control

I have discussed the Mountain Camp method of winter feeding and moisture control in past newsletters and I feel it is worth going over once more.

1. Add a solid spacer rim to the top of your stack, about 2 inches in height.
2. Cut two sheets of black & white newspaper to fit exactly inside the walls of your hive body (these will be laid directly on your top bars leaving about 1/3 of ten frames exposed).
3. Using a spray bottle full of tap water wet the newspaper so it is fairly saturated but not dripping.

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4. Fill a 2 lb plastic coffee can with dry granulated cane sugar.

5. Dump 1/3 of the sugar on the newspaper and mist it with the spray bottle so it just begins to clump.

6. Repeat the process until the sugar is gone. Why mist the sugar? Because if you don't the bees may carry it from the hive as foreign material.

When will the bees use this? It has been my observation that they will be up in this sugar in the very early spring.

Are there any side benefits of this? Yes, I believe that this helps absorb the moisture that will be produced by the bees' respiration and heat that is generated, rises, and causes the moisture to condense as it cools. My bees can take some really cold weather but they cannot survive being wet and cold. And, should they not need this sugar in the spring, you can use it in a 1:1 spring feed.

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December Minutes

Our December meeting was the annual holiday potluck and pirate gift exchange.

Fig-Balsamic Honey Vinaigrette

The blended figs work as a natural emulsifier in the dressing. Simply put, the oil and vinegar will stay mixed together. The figs also add a bit of seedy texture and a touch of sweetness. |

5 fresh figs, stems removed, or 12 dried figs soaked in a little hot water for about 10 minutes, drain.

6 tablespoons good quality balsamic vinegar
1 to 2 tablespoons Honey
1/2 teaspoon salt
1/2 cup extra virgin olive oil
freshly ground black pepper, to taste

Place the figs, balsamic vinegar, hone, and salt in a blender and blend on medium until combined and the figs are lightly pureed. With the motor running on a low speed, slowly pour in the olive oil. Add black pepper if desired and blend on low speed, slightly, to incorporate.

Pour dressing over your favorite salad. Transfer remaining dressing to a glass jar. Will last 7 to 10 days in the refrigerator.

Apple-Oat Nut Bars

1 cup diced apples ¼'
1 TABLESP water
2 tbsp honey
½ tsp cinnamon
1 tsp lemon juice
¼ cup honey
¼ cp oil
1 egg
½ cup whole wheat pastry flour
1-1/4 c rolled oats\
1 tsp baking powder
½ c broken walnuts (toasted

Prepare 8x8 sure baking pan by oiling lightly.

In a sauce pan with put dice apple, water, 2 tblsp honey and cinnamon together until the apple is tender and the juice is thickened to the consistency of honey.

Cool the apple mixture to luke warm, then add the lemon juice, ¼ cup oats, baking powder and nuts. Add to the apple mixture and stir to blend. Scrape into the prepared pan and spread evenly. Bake in the preheated oven until the cake is golden and springy to touch. Remove from rack to cool and cut into 16 bars with a long serrated knife.

Honey apple crisp

6-8 med apples
2 tbsp quick cooking tapioca
1/3 c honey
1 tbsp lemon juice.
Topping ¼ cup honey
2 tbsp oil
½ tsp vanilla
1 c regular rolled oats
¼ cup whole wheat flour
½ cup chopped walnuts
Bake in 350 oven until top is goden

SWEET ONION SALAD DRESSING

2 cups Walla Walla Sweet Onions, with 1 cup finely minced and set aside.
1 cup olive oil
1 cup vinegar
1 cup Parmesan cheese
1 teaspoon lemon juice
2 teaspoons garlic
2 teaspoons chopped oregano, dried or fresh
2 teaspoons parsley
2 teaspoons rosemary
1 teaspoon pepper
1 teaspoon salt
1 Tbsp Honey

Put all ingredients into blender, except that were set aside. Blend 20 seconds. Add remaining onions (quick blend optional). Chill and serve. Cover cucumbers and onions with dressing.

The dressing can also be used on salads or pasta or as a marinade on chicken or beef.

Remember: all ingredients are fresh; shelf life is limited to three days in the refrigerator.

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. 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. The newsletter is published monthly as a service to the membership. Articles, recipes, commentary, and news items are welcomed and encouraged. Submission by email is encouraged. Please submit to Leslie Gault at lesliegault@yahoo.com. The deadline for the February 2012 edition is January 25th. A limited amount of advertising space (business card size 3" by 2") is accepted and need not be bee-related. Rates are \$1 per issue or \$7 per year for NCBA members and \$16 per year for non-members. All revenue from advertising goes to the Association treasury and helps offset the cost of producing and distributing this newsletter. To receive the Local Buzz via email: please email your request to lesliegault@yahoo.com

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 January 2012

January 2nd Meeting

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