

“The Buzzer”

Susquehanna Beekeepers' Association

1977 - 2009

Serving Bradford, Lackawanna, Luzerne, Susquehanna & Wyoming Counties, Pennsylvania

Vol. 15, No. 5

December, 2009



From the Officers and Board of Directors,
A Joyous, Blessed Christmas, Hanukkah, and
A Happy and Prosperous New Year
to All our Members, Friends, Sponsors, and Correspondents,
and to our Colonies of Honey Bees

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OUR SCHEDULE

NEXT:

***Feb. 12, 2009, Fri. 6:00 pm Covered Dish Supper and Planning Meeting
at the home of Jerry & Junie Ely***



Our annual dinner meeting was very well attended, the food served by the South Montrose Community Church was superb, and our speaker, being one of our own, was excellent. Also, the report of Kathy Swepston and Melissa Appel re. EAS 2009, was also well received.

James Wood gave us a birds eye view of his adventures removing bees from many different and challenging places!

As we enter into winter cluster, please remember that our February planning meeting at Jerry & Junie Ely's on Friday, 2/12 is open to all members ready to help. Our first spring meeting will probably be a field day. Then we will meet at Claverack on the second Friday of April, May & June, followed by the work day & picnic at the Harford Fairgrounds in late July or early August.



To keep your Susquehanna Beekeepers Association membership up-to-date and continue to receive the Buzzer news, please remit your outstanding dues by December 23rd. You can contact me at 934-1166 if you have questions. Thanks, Ginny Wood, Financial Secretary



"A sensible man either stays to home or goes fis'hin'. He don't set by the window all day with a hook and line in one hand and his bedroom slippers in the other."

-an old Yankee saying

So--- Winter is a good time to get stuff ready for Spring, and maybe read a book or something about beekeeping!



Gleanings from State Meeting

November 13 - 14

Dennis reported from the 2009 survey -
high losses in PA last winter - 40%

Cause Estimates:

starvation - 41%,
queen failure - 22%,
mites - 17%,
CCD - 7%

Good news: 17% increase in PA beekeepers!

AFB down, Chalkbrood up.

Old pollen in frames can harbor fungus.

*

Naturally mated queens exude more pheromones, healthier for colony.

Workers grooming queen also removed more pathogens

Throw a rock up among drones waiting for a virgin queen & they will go after the rock

Junie wrote: "At the PSBA meeting Jerry really liked Mary Ann's presentation on African bees . She and her husband, Dr. Jim Frazier, lived and worked in Africa last summer and will probably go there again next summer.

"I was interested in Marla Spivak's report on propolis (spelling?). She said that bees gather the sap from around the buds of poplar trees and use it to line their nests and glue everything together. A feral bee colony in a tree is completely surrounded by a layer of propolis. Propolis is antibacterial. The bees add nothing to it. We know the Russians use propolis as medicine."

Mary Ann also reported on the PA Department of Agriculture plan to enforce the provisions of Act 70, The Food Act on honey processors, including fees & inspections. That's most of us, especially if we sell any honey. **More creeping control!** Of course, we'll discuss this at a regular meeting.

The Rev'd L.L. Langstroth's 200th Birthday

“Two hundred years after his birth in 1810, Rev. Lorenzo Lorraine Langstroth, known as the “Father of American Beekeeping,” will be honored. Langstroth's discovery of "bee space" and his invention of the movable-frame beehive will be celebrated with a national network of exhibits, workshops and seminars and, with your help, perhaps a commemorative U.S. postage stamp as well. Langstroth started with "two stocks of bees in common box hives" while serving as a minister in Andover, Mass. in the 1830s. Before long he was studying beekeeping in depth. He observed his bees and sought to understand their ways in order to build hive boxes which would allow him to better combat the destructive wax moths and collect surplus honey without harming the bees or damaging their wonderful honey comb.

This is the essence of the scientific method. Those who might think that Langstroth was an unlikely scientist would be misunderstanding the role of science in our lives. The scientific method involves experiencing the world in which we live, responding to the curiosity that naturally resides inside us, devising a method of observing and recording, testing and confirming our expectations, and evaluating the results we achieve. It is available and important to each and every one of us, just as it was to Langstroth.

Langstroth's efforts gave us a way to raise large quantities of bees, keep them healthy and collect their honey in a truly sustainable way, without destroying their home. We all owe him thanks and... his 200th birthday year is a great time for people across the country to celebrate him in ways that benefit us all.”

Carl Flatlow LLL200@scifri.org

From the Long Island “Beeline” 12/09

The U.S. Postal Service Citizens' Stamp Advisory Committee will be considering a Langstroth stamp at their January 2010 meeting, so please send them a letter, today.

Citizens' Stamp Advisory Committee
c/o Stamp Development
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Swarm Retrieval List

If you want to be added to the swarm retrieval list for 2010, please let us know. We will ask the 911 centers in each county to use the list. Members on the list so far are:

Paul Rishel, Jim Barber, Dick Chapin, Dan Glezen, Catherine Hynes, Matthew Purdy, Jerome Rigot, James Wood, Dave Taylor & Katherine Swepston



HOW DOTH
THE LITTLE BUSY BEE

Isaac Watts 1674-1748

How doth the little busy bee
Improve each shining hour,
And gather honey all the day
From every opening flower.

How skillfully she builds her cell!
How neat she spreads the wax!
And labors hard to store it well
With the sweet food she makes.

In works of labor, or of skill,
I would be busy too;
For Satan finds some mischief still
For idle hands to do.

In books, or work, or healthful play,
Let my first years be past,
That I may give for every day
Some good account at last.





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Mite Tips

In the June '09 issue of Bee Culture, Kim Flottum gives his “benchmark for action”, “an educated guess” re. treating for mites. 50 mites per day on a sticky board of about 40,000 bees, i.e. a dozen mites in early spring, 50 mites at peak population, and a dozen just before shutting down for winter. For ether roll (and possibly sugar roll), 300 bees in a jar, 6 dead mites in spring, 12 in summer, and less than 6 in Fall. All estimates, but a helpful hint until more help from researchers.

“Kids Love Honey Bees”



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The Cup of Warm Water
Yearly “Buzzer” Message

“He whose birth we will soon celebrate once assured us that He would remember even a cup of cold water given to the least of His creatures. That He loved birds is evidenced by His frequent references to them during the recorded years of His life. Charity to the birds would seem, therefore, a most fitting Christmas benevolence.

“We often think to give birds food in winter. It involves no more than scattering table crumbs on the snow, though if our benevolent instincts be more fully developed we may build feeding trays more or less elaborate. But water is no less necessary to birds than food, and they are often harder pressed for something to slake their thirst than they are for something to eat. This is especially so in severe weather, when the chance pools that usually afford them a supply are frozen solid. It is then that a pan of water set out in a sheltered spot (but one clear of cat danger) will be most welcome to the birds. And do not set out merely a pan of cold water if the weather be freezing. It will immediately seal itself with ice, perhaps before all the bird clients that visit your yard shall have had a chance to drink. Let it be warmed up -- make it as warm as you like your own tea or coffee. Then it will be a long time freezing, for water has an astonishing capacity for heat and loses it more slowly than any other common substance. Birds do not have the same prejudice American humans have in favor of ice water, especially in winter. They are glad to get something warm to drink.

“There is no charity bought so cheap that can make so many living creatures happy as cup of warm water.”

-From American Bee Journal-Dec. 1932



How about reaching out at Christmas to a hopeful beekeeper, giving him or her a hive and bees?

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Wish You Had Been There!!

Fourteen of us attended the November meeting of the Pennsylvania Beekeepers' Association (PSBA) at the country cupboard in Lewisburg on Nov. 7th and 8th. It was really worth it, and we hope you will consider attending next year. On deck were: Jim Barber, Rich Blohm, Dick Chapin, Jerry & Junie Ely, Charles Grube, Phil and Penny Reid, Jim & Kathy Swepston, Dave & Susan Smith, and James & Ginny Wood.

Jim Barber and Dick Chapin were judges of the honey show, with James Wood serving as apprentice judge. Stewards were Junie Ely, Pricilla Perry, Penny Reid and Ginny Wood.



FAMOUS BEEKEEPERS

(Adapted & expanded from the “Beeline”,
newsletter of the Long Island Beekeepers’ Club,
appeared in “The Buzzer”, Oct. 1998)

Aristotle, who wrote about bees
in ancient Greece

Cato, Varro, Columella & Palladius,
who wrote about the commercial side of beekeeping in ancient Rome

World’s Earliest Beekeeper,

about 8000 years ago,
depicted in a cave painting in Spain

Sherlock Holmes,

fictional, yes, but nevertheless instructive
re. his great intelligence

Sir Edmund Hillary,

the explorer who climbed lots of mountains
(looking for honeybees?)

Brother Adam,

who did climb mountains
looking for better bees



**Scholarship/Education Fund contributions from Schools:
11/08 - 11/09 = \$605.00**

Piernik - **Christmas Honey Cake**

Set oven temperature to 350°F (175C) and preheat.

Grease three loaf pans.

Pour into saucepan:

- 1 cup honey
- 1 cup strong coffee
- 1 cup canola or veg. oil
- 1 tsp. ground cinnamon
- 1 tsp. ground cloves
- 1 tsp. ground nutmeg

Mix together and bring to a boil. Then set aside and allow to cool down to a warm temperature.

In a mixing bowl, beat 3 large eggs with 1 cup of brown sugar and 3 teaspoons of baking powder.

Slowly add the warm liquid to the beaten eggs, mixing at slow speed.

Add 4 cups of plain white flour (NOT self-raising), and mix thoroughly.

Pour the final mixture into the loaf pans and bake for 45 to 55 minutes, until an inserted toothpick comes out clean.

Remove pans from oven and allow to cool for 15 minutes.

Cut each loaf into 3 layers, spread jam (strawberry, raspberry or apricot) and then reassemble.



For Christmas:

HONEY Krispie Bars

- 3/4 cup HONEY
- 3/4 cup peanut butter, chunky
- 3 1/2 cups Rice Krispies (or Special K)
- 1 tsp. vanilla
- 1 cup chocolate chips
- 1/2 cup butterscotch chips

Bring HONEY and peanut butter just to a boil. Add vanilla and cereal. Mix well. Pack into ungreased cake pan. Melt chocolate chips and butterscotch chips together and spread over bars. Let cool and enjoy.

*- Carol Shaw, Best of Show Award
American Beekeepers Federation 2009*



For Hanukkah:

HONEY Cookies

1 quart HONEY
2 c sugar
1 lb pecans
1/2 lb citron
2 T cinnamon
2 t ground cloves
2 t ground allspice
1 1/2 t baking powder
1 c brandy
juice & peel of 1 lemon, coarsely grated
7 c all purpose flour

In large pot, boil honey & sugar, until sugar is dissolved. Measure the rest of the ingredients and mix into the honey sugar mixture. Refrigerate for 3 days.

Divide dough into thirds. With floured hands, press onto greased cookie sheet to 1/4" thick. Press to within 1" of edge of sheet. Bake on middle rack of preheated 350F oven for 20-22 minutes or until edges begin to brown and center springs back from light touch.

Upon removing, invert onto a cutting board, and cut in 1"x 2" strips. Drizzle glaze over cookies.

For glaze, combine 2 cups powdered sugar with enough milk to make drizzling consistency (about 4-6 tablespoons) and a dash of lemon, orange or almond extract, or all three.

-Mimi's Cyber Kitchen

Christmas Honey Fritters (*Struffoli*)

by Mario Batali

A plate of these sweet bites on the coffee table means only one thing: Christmas week has arrived. ingredients

3 1/2 cups all-purpose flour
5 large eggs
1 large egg yolk
Grated zest of 2 lemons
Juice of 1 lemon
Grated zest of 1 orange
1/2 teaspoon salt
1 tablespoon limoncello or grand marnier
4 cups extra-virgin olive oil, for deep-frying
2 cups HONEY
confectioners' sugar, for dusting

Preparation:

1. In a large bowl, combine the flour, eggs, yolk, half the lemon zest, the orange zest, salt, and limoncello. Stir with a wooden spoon to mix well, then knead into a firm dough, 8 to 10 minutes. Cover and allow to rest in the refrigerator for 30 minutes.

2. Cut the dough into golf ball-sized pieces. One at a time, roll each one into a 1/2-inch-thick rope, and cut into 1/2-inch-long pieces, and roll each piece into a ball. Place in a floured tray.

3. In a large deep pot, heat the oil to 375°F. Working in batches to avoid crowding the pan, fry the balls until dark golden brown, using a slotted spoon to turn them often; they will puff up while cooking. As they finish, transfer them to a tray lined with paper towels, to drain.

4. When all of the struffoli are cooked, combine the honey, lemon juice, and the remaining lemon zest in a wide 6-to 8-quart pot until quite warm (about 150°F) and substantially thinner. Add the struffoli and stir carefully until well coated. Remove from the heat and allow to cool for 5 minutes in the pot, stirring frequently.

5. Pour out the stroffoli onto a large serving tray in the form of a pyramid or a ring. Sprinkle with confectioners' sugar and serve.

NEW MEMBERSHIP FORM

(If you are already a member, you will receive your renewal notice by mail when due)

+Required:

Local dues- \$10.00
(includes newsletter)

+Required if you have bees:

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God Bless America

*And May God Bless All Beekeeper Families,
Their Honey Bees, and All His CREATURES*