

The Arundel



Anne Arundel Beekeepers Association Newsletter

Issue No. 16

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The President Speaks

By: Loyd Luna

A word about Association dues. We have 158 members on the mailing list. Of that number, 86 paid their \$3.00 dues in 2008, 72 did not. Since that ratio has been fairly constant over the past years I can't blame the current recession for failure to pay. Perhaps I need a more rigorous collection approach. I have not sent out notices since mailing costs in both directions takes a big percentage. Instead, I have pleaded for payment at our regular meetings. However, we have only about 40-45 people who regularly attend. I therefore ask that you pay up if you want to continue to be a member. Those who have not paid for two years will be deleted from the membership listing and will not receive the newsletter or e-mail/USPS notices of meetings. By the way, 127 members have e-mail addresses, 31 do not. You can mail your annual dues (\$3.00) to Doris at: 754 Carlisle Drive, Arnold, MD 21012.

At our last meeting in 2008, our Vice President offered to compile a book about members' beekeeping biographies, and salient experiences. He would like a brief summary from each of us, along with photographs, of an event(s) positive or negative, which will be entered in the book. If you have questions about the effort, call Peter Quinton at 410-544-1856.

2009 AABA SCHEDULE

By: Dr. Bart Smith, USDA
AABA Program Chairman

We meet on the third Tuesday of every other month, starting in February, at Arlington Echo Outdoor Education Center. The schedule and speakers follow:

[Tuesday, February 17: 7:00 P.M.](#)

[Making Nucs for Profit and Pleasure: Jump Starting Your Colonies in the Late Winter for Dividing and/or Honey Production in the Spring – By Bill Troup.](#)

Bill, and wife Nancy, Troup are owners of Honeyfield Apiaries in Williamsport, Maryland, a business that produces and sells nucs, beekeeping supplies, products of the hive, and provides limited pollination services. Both Bill and Nancy are certified Master Beekeepers by the Eastern Apicultural Society. Bill has extensive beekeeping experience that includes maintaining 200 colonies and inspecting bees for the Maryland Department of Agriculture on a part-time basis. Bill is an expert on splitting colonies to make increases and prevent swarming, while still producing honey. A future goal is to commercially raise queens on a small scale. Bill had planned to speak to the club a year ago on this subject, but was unable to attend.

[TUESDAY, APRIL 21, 2009, 6:30 P.M.](#)

[Open Hive Demo](#)

Help examine the honey bee colonies at Arlington Echo. You will be able to see the progress of overwintered colonies, and new colonies that were established 10 days earlier from packages during the Short Course.

Panel of Experts

Get answers from the experts about how to manage your bees or deal with any other issue regarding beekeeping. Club members have been asking for more time to ask questions at meetings. This is your chance to get answers!

TUESDAY, JUNE 16, 2009, 6:30-8:30 PM

“Open Hive Demo”

Examine the honey bee colonies at Arlington Echo and observe the results of the May honey flow. Also, see the continued progress of new colonies that were established from packages during the Short Course.

Extracting the Honey Crop – Dwight Fielder

Club member Dwight fielder is one the larger hobby beekeepers in Anne Arundel County. He will discuss methods the hobby beekeeper can use to remove, extract, bottle and market honey in our area.

TUESDAY, AUGUST 19, 2009, 7-9 PM

Details of a Speaker forthcoming

Watch this space...

Panel of Experts

Get answers from the experts about how to manage your bees or deal with any other issue regarding beekeeping.

SATURDAY, NOVEMBER 21, 2009:

“Maryland State Beekeeper’s Association Annual Meeting and Honey Show”

The MSBA will hold their annual meeting and honey show at the Maryland Department of Agriculture Headquarters, 50 Harry Truman Parkway, Annapolis, Maryland. The meeting will include national speakers that will present expert advice on beekeeping and related topics. Additionally, the program will include a honey and honey cookery show with entries from beekeepers and the general public. Members and non-members are welcome to attend so don’t miss this top-notch meeting. Additional

information about the MSBA and future meetings can be found at <http://www.mdbeekeepers.org>

2009 SHORT COURSE

By: Loyd Luna

This will be our thirteenth year to offer a Short Course--Beekeeping, A Honey of a Hobby. Last year 45 people completed the course. The fees for this year's course remain the same -- \$25 for individuals, \$30 for family, and \$5 for students.

Session 1 (March 10) - Introduction – Loyd Luna; Honey Bee Biology - Rick Derrick.

Session 2 (March 17) – Spring and Summer Management - Peter Quinton.

Session 3 (March 24) – Fall and Winter Management - Steve McDaniel.

Session 4 (March 31) – Maintaining Healthy Bees - Bart Smith; Nectar Sources - Bart Smith.

Session 5 (April 4) – Honey Extracting – Bridgett Kennedy; Products of the Hive – Bart Smith; Equipment Assembly – Free State Bees; Hive Management/Manipulation – Bart Smith; Installing Packaged Bees – Bart Smith and Loyd Luna.

An application form is included in this newsletter.

Sessions 1 - 4 are 7 -9 PM.

Session 5 is 9 AM - 1 PM.

The course coordinator is Loyd Luna (410) 757-5797; wlluna@verizon.net.

FONDANT FOR FEEDING HONEY BEES

By Loyd Luna

Many colonies die in January - March for lack of food. Fondant may be your only hope of feeding

to keep them from starving. They can't break the cluster to take sugar syrup when it is below freezing. But fondant can be placed on the frames right over the cluster giving them easy access to food. There seem to be as many recipes for making fondant as there are cooks, or beekeepers. After trying many of them, and failing more often than not, I've settled on one that works for me. Some recipes call for corn syrup, cream of tartar, and other ingredients, all of which are objectionable to purists or political correctors. Vinegar, which is volatilized in the heating process, is a replacement, which purportedly chemically aids the process.

Here is my preferred recipe:

Bring one quart of water to a boil in a large pot. Turn off the heat and add five pounds of granulated sugar and ¼ teaspoon vinegar for each pound of sugar (1 ¼ teaspoons), stirring constantly. When it is completely dissolved, bring the water back to a boil and keep stirring until boiling commences. Boil without stirring for three minutes, covered. Insert a candy thermometer and boil uncovered until 250F is reached. Then place the pot in a sink of cold water. Use a small electric hand mixer to stir the molten candy, measuring the temperature as it cools. At about 190F pour the mixture into rimmed metal cookie sheets, which are lined with wax paper. Don't use glass containers since it is more difficult to remove. The flexibility of metal makes it easier. Allow it to cool undisturbed; when it is firm to the touch you can score it with a knife to permit easy handling and storage. Place it between sheets of wax paper in a zip-loc bag and fondant will keep almost indefinitely in the freezer.

MSBA WINTER MEETING

The Maryland State Beekeepers Association Winter meeting & Honey Show will be held at the Howard County Fairgrounds in West Friendship, MD on February 21th. Refreshments are

available at 8:30 AM and the program begins at 9 AM. It is a great learning opportunity.

More details can be found at <http://www.mdbeekeepers.org>

TREASURERS REPORT FOR 2008

By Doris Luna - Treasurer

We had \$1,920.06 in the bank on 1/1/08. Income from 86 of our 158 member's dues (\$3.00 per annum) was \$258; profit from the Short Course was \$212, donations for speakers at schools was \$50; for a total of \$520. Added to the beginning balance equals \$2,440.06.

We spent money for speakers fees, refreshments, postage and printing, door prizes, engraving, donations on behalf of deceased members, and office supplies. Total expenses: \$921.03. The bank balance at the end of the year was \$1,519.03.

ELECTION YEAR!

While I doubt that you will hear of much campaigning by these candidates, at our February meeting, you will be asked to cast your ballot for or against the following nice folks who have agreed to stand for office:

President – Loyd Luna
Vice President – Peter Quinton
Treasurer – Doris Luna
Secretary – Donna McCoy
Chairlady, Publicity – Marie Lovelace
Chairman, Programs – Bart Smith
Chairlady, Competition – Amy Jameson
Chairman, Awards – Dwight Fielder
Chairman, Refreshments – Carolyn Grant

The floor will be open for other nominations, and we hope for dozens.

PECAN COCONUT CHOCOLATE HONEY PIE

By Linda Elliot – AABA Member and Adjunct Faculty at AACC

This very rich pie reminds me of the Kentucky Derby Pie. I've used Brandy as a flavoring in the recipe because it complements and accentuates the honey. Bourbon or Jack Daniels could also be used. Enjoy this pie with a dollop of vanilla ice cream.

Ingredients:

10- inch uncooked pie shell
1/4 lb butter
1 cup sugar
3 beaten eggs
1/2 cup honey
1 tsp brandy
2 tbsp. half and half
1 pinch cinnamon (use freshly ground)
1 pinch nutmeg (use freshly ground)
1/2 cup of chopped or whole pecans (as you prefer)
1/2 cup semisweet chocolate chips (alternative: use bittersweet chocolate)
1/2 cup sweetened coconut
Additional pecans for garnish

Technique:

Preheat oven to 325 degrees F. Prepare a 10" pie shell. Cream eggs, sugar, and butter. Add honey, brandy, half and half, cinnamon, nutmeg and pecans.

In bottom of prepared pie shell, evenly sprinkle coconut. Add semisweet chocolate chips on top. Pour mixture into pie shell. Decorate with whole half pecans in the center and along the edges. Bake on center rack of oven for about 45 minutes. Don't over bake, the filling should be soft/firm but not runny. Remove and allow to cool.

Excellent served with vanilla ice cream.