

The Arundel



Anne Arundel Beekeepers Association Newsletter

Issue No. 18

January, 2011

The President Speaks

By: Loyd Luna

Thanks to all who supported AABA this past year. I think we were successful on several fronts.

Ned Wall's survey of members identified several areas for improvement.

The October 9th social was a great success. We had 35 folks attend the potluck. We will repeat it again this year if someone steps forward to organize it.

The organizational display took first place at the Maryland State Fair; the theme was "Our Future Rides on the Wings of Honey Bees." That earned our treasurer \$100.

Our club volunteers also manned the sales booth for an entire day answering questions from the public and selling honey. That earned us another \$415.

The Anne Arundel County Fair honey competition was also quite successful. We had more entries from AABA members than in past years, but still not enough.

As noted in the Treasurers report, we have 167 registered members; only 76 paid their dues for 2010. If you have not paid your \$3.00 dues, you will be deleted from the membership list. You can pay at our February meeting or mail a check to: Doris Luna, 754 Carlisle Drive, Arnold, MD 21012.

Our librarian, Carl Guerci, Jr., has quite a collection of books related to beekeeping. A listing of books in his library is available on our web site. Check them out and put them to good use. He can bring them to our regularly scheduled meetings.

My partner, Don Thompson, and I have lost three of our five colonies this winter. Check your colonies for food supplies. If they are sparse, feed fondant. There is a recipe on our web site.

Our web master, Ollie Snyder, has made a number of improvements to the AABA web site.

Visit <http://aabees.org> and find out about extractor rental, meeting dates, speakers and topics, plus links to other beekeeping organizations. This should be your first source of information about AABA and its activities.

Enrollment for our short course is booming. We already have 45 students.

We will have an election of officers at our first meeting on February 15th.

2011 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 in Millersville. The schedule and speakers follow:

Tuesday, February 15, 2011: 7-9 PM

The FineArt of Producing Ross Round Comb Honey – By Joe Brotherton.

Joe will discuss and show the equipment necessary to produce Ross Round comb honey sections. This method of honey production does not need an extractor but it does require advance planning and there are many tips that Joe will give in order to get a good crop!

Joe is an enthusiastic beekeeper that enjoys the hobby, an AABA member for many years, and one of the larger beekeepers in Anne Arundel County.

TUESDAY, APRIL 19, 2011: 6:30-8:30 PM

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 from packages during the Short Course.

Panel of Experts

The second half of the evening will be devoted to beekeeping questions. Get answers from the experts about how to manage your bees or deal with any other issue regarding beekeeping.

TUESDAY, JUNE 21, 2011, 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.

Preparing Your Colonies for Winter – Starting in June! By Bart Smith

Having trouble getting your colonies to survive the winter?

Bart will discuss what you need to do starting now and the rest of the year in order to have

healthy bees that will survive the winter and therefore make a crop of honey in 2012!

Bart is a long-time member of the AABA, and he currently manages the bee disease diagnostic lab at the USDA Bee Research Laboratory in Beltsville.

TUESDAY, AUGUST 15, 2011, 7-9 PM

Preparing Honey for Gift-Giving, Sale, and Competitive Shows – By Dave Morris

Dave will discuss how to prepare top notch honey (and other products of the hive) to be used as gifts, for sale, and for show at the Anne Arundel County and State Fairs.

Dave is an EAS master beekeeper that has kept bees as a hobby for many years. He is past president of the Maryland State Beekeeper’s and Bowie-Upper Marlboro Beekeeper’s Associations, and is an expert honey judge. Dave has judged honey at the Anne Arundel County Fair multiple times.

Beekeeper’s Social

Back by popular demand, we will again have a pot-luck social sometime in late September. Time and place to be determined.

*** This year we will try to answer some beekeeper questions regarding colony management at every meeting, and time permitting, have a panel discussion during each program. This is in addition to the “Panel of Experts” listed for the April meeting.

2011 SHORT COURSE

By: Loyd Luna

This will be our fifteenth year to offer a Short Course--Beekeeping, A Honey of a Hobby. Last year 51 people completed the course.

The fees for this year's course remain the same - \$25 for individuals, \$30 for family, and \$5 for students.

Here is the schedule:

Session 1 (March 15) - Introduction – Loyd Luna;
Honey Bee Biology - Rick Derrick.

Session 2 (March 22) – Spring and Summer
Management – Loyd Luna.

Session 3 (March 29) – Fall and Winter
Management - Steve McDaniel.

Session 4 (April 5) – Maintaining Healthy Bees -
Bart Smith; Nectar Sources - Bart Smith.

Session 5 (April 9) – 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.

Message from Free State Bees

By Dave Polk

Dave has been a faithful supporter of AABA for many years. He has taught the equipment portion of our short course, and equally important, he has provided very high quality equipment to many of our members at very reasonable prices. In fact, he is the only local provider in our area. The only thing more valuable is the advice and assistance he has given to scores of our members.

Free State Bees is selling packages for early April 2011 pick-up in Waldorf. I've got 200 packages on order from Hardeman's.

A 3lb package with marked Italian queen is \$81 and with a marked Russian queen \$84. I will also be getting individual queens, \$20 for marked Italian and \$23 for marked Russian.

To order, please send an email to <mailto:freestatebees@gmail.com> (that's the best way) or leave a voice mail at 301-580-9313. Be sure to include the number of packages with which type of queen and your name, address, and phone/email contact information.

Payment is by check or cash before March 15th. Send to Free State Bees, 2420 Mill Hill Rd, Waldorf, MD 20603-3752. I accept PayPal with an additional fee to cover processing. Please email or call if you have any questions.

For a variety of reasons, but most significantly because I want to spend more time with my family, I've decided to sell Free State Bees.

Free State Bees has been in operation in southern Maryland and the Annapolis area for over 30 years, and I hope very much that there's an enthusiastic beekeeper out there who might be interested in purchasing the business and expanding their beekeeping hobby and passion into running a bee supply home business. I've enjoyed getting to know the members at the local and state clubs, and getting a chance to teach others at the short courses. Helping new beekeepers to customize their "starter kits" is probably what I'll miss most about no longer operating Free State Bees.

If you're interested in learning more about taking over the business, please call me soon at 301-580-9313 or send an email to <mailto:freestatebees@gmail.com>

Treasurers Report for 2010

By Doris Luna – Treasurer, AABA

We had \$1,709.80 in the bank on 1/1/10. Income from 76 of our 167 member's dues (\$3.00 per annum) was \$228; profit from the Short Course

was \$178.76, extractor rental was \$90, income from MD State Fair was \$412.15 and \$100 for 1st Prize; for a total of \$1,008.91. Added to the beginning balance equals \$2,718.71.

We spent money for speakers fees, refreshments, postage and printing, door prizes, the AABA social, and office supplies.

Total expenses: \$828.17. The bank balance at the end of 2010 was \$1,890.54, which includes some deposits for the 2011 Short Course.

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 – Ned Wall

Treasurer – Doris Luna

Secretary – Lindsay Barranco

Chairlady, Publicity – Amy Jameson

Chairman, Programs – Bart Smith

Chairlady, Competition – Amy Jameson

Chairman, Awards – Dwight Fielder

Chairman, Refreshments – Carolyn Grant

Librarian – Carl Guerci, Jr.

Webmaster – Ollie Snyder

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

Sweet Possibilities

By Doris Luna – Treasurer, AABA

Honey Orange Chicken

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.

4 skinless boneless chicken breast halves
1 teaspoon nutmeg
1/2 teaspoon salt
1/8 teaspoon pepper
1 1/2 cups orange juice
1/2 cup honey
1/4 cup raisins
2 tablespoons corn starch
2 tablespoons water
1/4 cup toasted sliced almonds
Near East Couscous

Lightly flatten chicken breasts. Sprinkle both sides of chicken with nutmeg, salt and pepper. Combine orange juice, honey and raisins in a large skillet; heat. Add chicken. Cover and simmer 15-20 minutes or until chicken is tender; remove. Dissolve cornstarch in water; stir into orange juice mixture. Cook until thickened, stirring constantly. Return chicken to skillet; stir in almonds. Heat.

Serve chicken and sauce with couscous prepared according to package directions.

Makes 4 servings.

Honey Friut Salad

1 (15 1/4 ounce) can pineapple chunks, undrained
2 medium oranges, peeled and sectioned
1 medium apple, peeled and diced
1 banana, peeled and sliced
1/2 cup chopped pecans
1/2 cup orange juice
1 tablespoon fresh lemon juice
1/4 cup honey

Combine first 5 ingredients in a large bowl. Combine orange juice, lemon juice and honey in a small bowl; mix well. Pour over fruit, tossing gently. Chill thoroughly.

Yield: 4-6 servings.

BEEKEEPING - A HONEY OF A HOBBY

FOR: Anyone interested in bees.

SPONSORED BY: Anne Arundel Beekeepers Association

PLACE:

Arlington Echo Outdoor Education Center
975 Indian Landing Road
Millersville, MD 21108

DATES:

March 15, 2011 – 7:00 to 9:00 PM
March 22, 2011 – 7:00 to 9:00 PM
March 29, 2011 – 7:00 to 9:00 PM
April 5, 2011 – 7:00 to 9:00 PM
April 9, 2011 – 9:00 AM to 1:00 PM

FEES: \$25.00 SINGLE \$30.00 FAMILY \$5.00 STUDENT

OPTIONAL TEXT - BEEKEEPING FOR DUMMIES - \$20.00

ADDITIONAL INFORMATION: Loyd Luna - (410) 757-5797

DEADLINE FOR APPLICATIONS: February 28, 2011

THIS IS A FIVE SESSION COURSE; YOU SHOULD PLAN TO ATTEND ALL FIVE SESSIONS.

Complete and return the application below.

Name: _____

Address: _____

City: _____ State _____ ZIP _____

Telephone: Home () _____ Work () _____

E-Mail _____

I want: Text _____ book(s) @ \$20.00 each - Total _____

Course Fee: Individual @ \$25.00 each _____

Family @ \$30.00 each _____ Total number & names of attendees _____

Student @ \$5.00 each _____

Grand Total Paid: \$ _____

Make checks payable to AABA and return the application and check to:

Doris Luna, Treasurer - AABA,

754 Carlisle Drive, Arnold, MD 21012 by February 28, 2011.