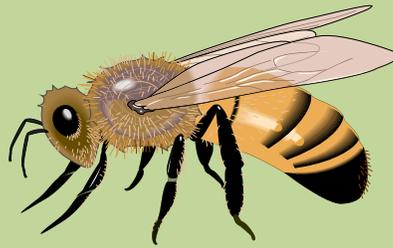


The Arundel



Anne Arundel Beekeepers Association Newsletter

Issue No. 19

February, 2012

The President Speaks

By Loyd Luna

Thanks to all who supported AABA this past year. If you have not checked the food supply of your colonies, do it now. In early January, all of my colonies were hungry. We have had so much warm weather, the bees have been much more active and consume more food than usual. Now is the time to feed fondant. There is a recipe on the web site

Vast improvements have been made to the AABA web site by (Sir!) Oliver Snyder, our web master. He is also now the editor of *Beeline*, the MSBA newsletter. Thanks, Ollie.

We will have another huge auction of beekeeping stuff at our February 15th meeting. Two members have donated lots of goodies, e.g. an active colony of bees (two deep brood chambers), a top bar hive (at least a few live bees included), honey jars, buckets, strainers, wooden ware, protective clothing, bee magazines, screened bottom boards, my God, what else is there? You gotta come.

Here is another opportunity to purchase nucs. Wootens California Golden Italian nucs include five frames of bees with a queen, for \$75. They are offered by Ron Quillan of Seaford, Delaware who has 25 years of experience and maintains about 250 hives. Call Ron at 302-629-9430 after 6:00 P.M. This information supplied by

our member, Ron Homens (410-551-3827) who has used this source.

An interesting article has been published by Food Safety News about the questionable quality of honey from retail stores. It makes a good selling point for local honey. You can now double the price you've charged. Read the article at <http://www.foodsafetynews.com/2011/1/1/tests-show-most-store-honey-isnt-honey/>

As if varroa, SHB, viruses and other problems were not enough, a new threat to *Apis Mellifera* has been discovered in California. It is a parasitic fly called *Apocephalus borealis*. Google it and weep.

As noted in the Treasurers report below, we have 169 registered members; 98 paid their dues for 2011. 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.

Enrollment for our short course boomed early. We are already fully booked with 40 students.

2012 AABA SCHEDULE

**By Bart Smith, AABA Program
Chairman**

We meet every other month, starting in February, at Arlington Echo Outdoor Education Center in Millersville. The schedule and speakers follow:

TUESDAY, FEBRUARY 15, 2012, 7:00 – 9:00 P.M. “Soap-Making Using Beeswax” – Toni Burnham

Toni will give an overview of the beeswax soap-making process, along with an introduction to the equipment required and a good recipe with which to get started. When beeswax is part of a soap recipe, even though it is always just a fraction of the ingredients, it changes everything about the properties of the soap in several great ways. Here's a chance to add another hive product to the items you offer as gifts or for sale, and to explore another creative path linked to beekeeping! Toni is a hobby beekeeper and Vice President of the Maryland State Beekeeper's Association.

WEDNESDAY, APRIL 18, 2012, 6:30 - 8:30 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 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, 2012, 6:30 - 8:30 P.M.: - “Open Hive Demo”

Examine the honey bee colonies at Arlington Echo and observe the results

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of the May honey flow. Also, see the continued progress of new colonies that were established from packages during the Short Course.

“Beekeeping at 1600 Pennsylvania Avenue” – Charlie Brandts

Charlie is a sidelinier beekeeper that keeps bees in Howard and Montgomery Counties, and at the White House. He will talk about beekeeping in the President's yard and how he produces bumper crops of honey year after year in DC and his other bee yards. Charlie is soft-spoken and fun to listen to. He has done an outstanding job of promoting beekeeping due to the high profile apiary at the White House.

TUESDAY, AUGUST 15, 2012, 7:00 – 9:00 P.M.: “To be announced”

SATURDAY, NOVEMBER 10, 2012

“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 keynote speaker is Jennifer Berry of the University of Georgia, along with other 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.msbeea.org/main/home.html>



“BEEKEEPER’S SOCIAL”

UNODIR (an old Navy term meaning: “Unless Otherwise Directed), 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.****



2012 SHORT COURSE

By Loyd Luna

This will be our sixteenth year to offer a Short Course--*Beekeeping, A Honey of A Hobby*. Last year 50 people completed the course. The fees for this year's course are: \$25 for an individual and \$5 for each additional family member. Here is the schedule:

Session 1 (March 13) - Introduction – Loyd Luna; Honey Bee Biology - Rick Derrick.

Session 2 (March 20) - Spring and Summer Management – Loyd Luna.

Session 3 (March 27) - Fall and Winter Management - Steve McDaniel.

Session 4 (April 10) - Maintaining Healthy Bees - Bart Smith; Nectar Sources - Bart Smith.

Session 5 (April 14) - Honey Extracting – Bridgett Kennedy; Products of the Hive - Bart Smith; Equipment Assembly – Dave Polk, Free State Bees; Hive Management/Manipulation - Bart Smith; Installing Packaged Bees – Bart Smith and Loyd Luna.

Sessions 1 - 4 are 7-9 P.M.; Session 5 is 9 A.M. - 1 P.M. The course coordinator is Loyd Luna (410) 757-5797; wlluna@verizon.net.

By the way, since I started keeping records in 1996, we have graduated 519 students from our short course.

Dave Polk, Free State Bees, in Waldorf, Maryland has asked that the following item be included in this newsletter. 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 2012 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, it's \$84. I will also be getting individual queens, \$20 for marked Italian and \$23 for marked Russian. To order, please send an email to 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, cash, credit card, or Pay Pal. Send to Free State Bees, 2420 Mill Hill Rd, Waldorf, MD 20603-3752. The Free State Bees FaceBook page will be up and running soon. New products for 2012: I have The Beekeeper's Handbook, 4th edition, for sale at \$20 (including tax). List price is \$29.95. I am also selling Bee Garden seeds (the package includes 8 varieties of flowering plants) for \$10. For more info see <http://www.houseofbees.com/products/The-Bee-Garden-Seed-Collection.html>" Please email or call if you have any questions."

TREASURERS **REPORT FOR 2011**

By Doris Luna, Treasurer, AABA

We had \$1,890.54 in the bank on 1/1/11. Income from 98 of our 169 member dues (\$3.00 per annum) was \$294, profit from the Short Course was \$257, extractor rental was \$210, income from the auction was \$715, for a total of \$1,476. Added to the beginning balance equals \$3,366.54

We spent money for speaker's fees, refreshments, short course expenses, postage and printing, door prizes, the AABA social, and office supplies. Total expenses: \$821.78. The bank balance at the end of 2011 was \$3,209.76, which includes \$665 deposits for the 2012 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 – Vacant

Treasurer – Doris Luna

Secretary – Lindsay Barranco

Chairlady, Publicity – Amy Jameson

Chairman, Programs – Bart Smith

Chairlady, Competition – Amy Jameson

Chairman, Awards – Dwight Fielder

Chairlady, Refreshments – Heather Hatfield

Librarian – Carl Guerci, Jr.

Web Master - Ollie Snyder

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

SWEET **POSSIBILITIES**

By Virginia Olson, AACC HCAT
Instructor and AABA Member

Honey Almond Ice Cream

- 3 c. Half & half
- ¾ c. Toasted, unblanched almonds
- 2 ½ oz Honey
- 4 ½ oz Sugar
- 3 oz. Yolks (4-5 yolks)
- 6 T. Cream
- ¾ T. Amaretto
- ¾ c. Almonds, toasted, to fold in

METHOD:

1. Bring the half & half just to the boil and add almonds. Turn off the heat and allow the almonds to steep for 30 minutes.
2. Combine the honey, sugar and yolks, whisking well.
3. Slowly pour the hot half & half into the honey mixture, stirring constantly to prevent curdling the eggs.
4. Return the mixture to the stove and cook on low heat, stirring constantly to prevent curdling the eggs.
5. Immediately remove from the heat and add the heavy cream and Amaretto.
6. Strain the mixture and cool over ice.
7. Freeze the mixture in an ice cream freezer. Fold in the ¾ c. toasted almonds and store in the freezer.

