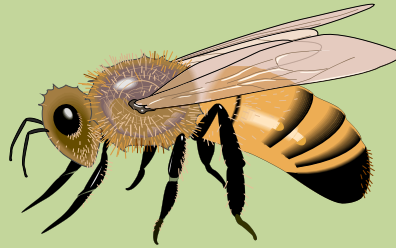


The Arundel



Anne Arundel Beekeepers Association Newsletter

Issue No. 20

January, 2013

The President Speaks

By Loyd Luna

Thanks to all who supported AABA this past year. Early enrollment for our short course has us near capacity. Rather than have me drone on about generalities, please read the following:

STICKY SUCCESS

Six new beekeepers (3 couples), Denise Elliott and Dave Bowman, Brenda and Pat Darr, Paul and Babs McCauley, got together to extract honey for the first time. They decided that since no one knew what they were doing and had never used the extractor, it was a good time to work together. An "Extraction Party" seemed the way to go. Denise decided to write it down. Here is her story:

LESSONS LEARNED

Let the electric knife do the work. Do not use the top speed on the extractor, it warps the wax foundation. Get some smaller jars. If you use cookie sheets for cappings, line them with wax paper. Put down M O R E tarps! Have MANY, MANY wet rags!

Do not put a friend's now empty hive body with frames near his car for him to pick up, even if it has a large plastic garbage bag on it because bees know how to open that bag and get the left over honey.

Do NOT put EVERYTHING outside for the bees to clean up at the same time. We put the frames, the hive bodies and trays with the cappings in the back yard near the bee colonies all at once. Then, we put the extractor and big grey bins in the front yard after we "sorta cleaned them out", planning to finish cleaning them with the hose later. You know what happened next, millions of bees flying all around both the front and back yards. It was total chaos!

Do not put your honey "trash" (rubber gloves, wax paper, etc.) in the open recycle container.

Where does the honey get? EVERYWHERE! On the bottom of your shoes and on your clothes, including zippers; in your hair, armpit, and any other part of your skin that should happen to be touched by a hand; on the floor, the faucet, the handle of anything you touch, including the toilet lever, the back of chairs, cabinet doors, and the bottom of the kitchen counters; your glasses; the camera; the door between the garage (where the extractor was) and the kitchen (where the bottling was done); on the "Beekeeping for Dummies" book.

AMAZING DISCOVERIES

How well the electric knife worked; the first smell of the honey; the silly grins everyone wore for most of the day; the entire garage smelling like honey; the imperative to reach in to taste; how the honey looked when: it

started flowing from the comb after cutting; how it looked and smelled coming out of the extractor; the color of it; the first jar filled; the wonder that such little creatures could create something so wonderful; how incredibly sticky honey is; how cool the labels we made were (El-Bow Apiary) (for Elliott and Bowman).

How we were still finding sticky places days later.

How much we all laughed over the motion of the extractor.

The Me'nage`a Trois (with the last bit of honey, putting all three honey types together) and the name we gave it "ElBowDarrMac" (for Elliott, Bowman, Darr and McCauley).

How each person's honey tasted different.

How easy the Ross Rounds were to "harvest".

How much we enjoyed being together.

So even though there were quite a few lessons learned, and we did learn a lot, we truly were in a state of amazement most of the day. We had fun, fun, fun! We're on for next year!

2013 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:

WEDNESDAY, FEBRUARY 20, 2013, 7:00 – 9:00 P.M. "Best Management Practices and the Bee Informed Partnership" Dr. Dennis van Engelsdorp

Dr. Dennis van Engelsdorp joined the Department of Entomology at the University of Maryland in 2011, and is reaching out energetically to work with

Free State Beekeepers. His research focus is on honey bee health and specifically with using an epidemiological approach to understanding and (importantly) improving honey bee health. He is the lead investigator of a large USDA grant that is called the Bee Informed Partnership (BIP). He will discuss how you can improve the health of your colonies and how the BIP can help you. (Hint: check out his web site at <http://beeinformed.org/>) Get your beekeeping year off to a great start by attending this most informative meeting.

WEDNESDAY, APRIL 17, 2013, 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.

WEDESDAY, JUNE 19, 2013, 6:30 - 8:30 P.M.: - "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.

"Basic Beeswax Processing and Candle Making" – Loyd Luna

AABA president Loyd Luna has been making prize winning beeswax candles for many years. During this meeting he will discuss the basics of processing wax cappings into beautiful clean beeswax

that can be used in a variety of products including candles. Don't miss this informative meeting.

WEDNESDAY, AUGUST 21, 2013,
7:00 – 9:00 P.M.: “Yellow jackets of Maryland, and The Wax Moth – What You Need to Know” – Allen Hayes

Allen Hayes is a past president of the Howard County Association and has kept bees for many years. He is an expert beekeeper and has designed a number of time-saving beekeeping gadgets. At this meeting he will discuss the yellow jackets of Maryland. The public calls anything that stings a “bee”. So as beekeepers, we need to be informed about yellow jackets and hornets and how they differ from honey bees. Additionally, Allen will talk about the wax moth, considered by many to be the number one beekeeping pest. Allen will enlighten us with information on both of these subjects.

SATURDAY, NOVEMBER 9, 2013
“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. 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>

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

“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. Last year Dan Maerzke’s venue and hospitality was exceptional for the 40 members who attended.



2013 SHORT COURSE

By Loyd Luna

This will be our seventeenth year to offer a Short Course--*Beekeeping, A Honey of A Hobby*. Last year 44 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 (February 12) - Introduction – Loyd Luna; Equipment Assembly – Dave Polk, Free State Bees

Session 2 (March 19) - Honey Bee Biology - Rick Derrick.

Spring and Summer Management – Loyd Luna.

Session 3 (April 2) - Fall and Winter Management - Steve McDaniel.

Session 4 (April 9) - Maintaining Healthy Bees - Bart Smith; Nectar Sources - Bart Smith.

Session 5 (April 13) - Honey Extracting – Bridgett Kennedy; Products of the Hive - Bart Smith;; 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.

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 2013 pick-up in Waldorf. I've got 200 packages on order from Hardeman's. A 3 lb. package with marked Italian queen is \$82 and with a marked Russian queen, it's \$85. 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 can be found at www.facebook.com/freestatebees and you don't need to log in to view the page. I'll be posting announcements and news there. Please check there later in Jan for info about discounts for equipment orders received in Feb. Highlighted products for 2013: 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>"

TREASURERS **REPORT FOR 2012**

By Doris Luna, Treasurer, AABA

We had \$3,209.76 in the bank on 1/1/12. Income from 112 of our 184 member dues (\$3.00 per annum) was \$336, profit from the Short Course was \$287, extractor rental was \$318 for a total of \$931. Added to the beginning balance equals \$4,150.76

We spent money for speaker's fees, refreshments, short course expenses, postage and printing, door prizes, the AABA social, and office supplies. The bank balance at the end of 2012 was \$4,567.30, which includes some deposits for the 2013 Short Course.

ELECTION YEAR!

At our February meeting you will be asked to cast your ballot for or against the following 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

I thank Steve Hanlon for his tenure as Vice President. That slot, and all others, is open for nominations.

SWEET POSSIBILITIES

By Virginia Olson, AACC HCAT
Instructor and AABA Member

HONEY ANGELFOOD CAKE

1 t.	Cream of tartar
½ t.	Salt
1 c.	Egg whites
¾ c.	Sugar
1 c.	Cake Flour
½ c.	Honey
½ t.	Lemon zest

Preheat the oven to 300°F.

Divide the sugar into two bowls, roughly half in each. Set aside.

Add the cream of tartar and salt to the egg whites and whip until they are stiff, but not dry. They should move only slightly when the bowl is tipped. Using a rubber spatula, fold the first half of the sugar into the whites a small portion at a time until all the sugar is incorporated. Make sure you do not stir or beat the whites or they will deflate. Sift the remaining sugar into the cake flour and set aside.

Warm the honey over low heat until it is very runny, but not hot. Pour the honey into the egg whites in a thin stream,

folding to incorporate. If this is too difficult to do with two hands, pour the honey in stages, folding in between until all of the honey is incorporated.

A small portion at a time, fold in the lemon zest and the sugar-flour mixture. Again, do not beat or stir the meringue or it may deflate.

Pour the mixture into an ungreased angel food or tube pan and bake at 300° for 50 minutes. Invert the pan and allow to cool completely. Run a knife carefully around the edges of the pan and the center tube to release the cake.



A FINAL REMINDER FROM YOUR EDITOR:

Many colonies starve to death in February and March. If you have a surplus of your own honey, feed it back to them. Since they can't get to sugar syrup, feeding fondant is the best option. If you need a recipe for preparing fondant, let me know.