

KEARSARGE BEEKEEPERS

www.kbanh.org

SEPTEMBER 2016

NEXT MEETING:

SAT., SEPTEMBER 10, 2016

9-11 A.M

**PILLSBURY LIBRARY
MAIN ST., WARNER, NH**

AGENDA: Reports, announcements, new members, old and new business.

SPEAKER: BEN CHADWICK, NH Bee Inspector, Beekeeper and KBA Member speaking on: Harvesting, storing and packaging honey; general bee questions.

President's Message.....

Hi All,

I have decided to give up this beekeeping business to pursue my new passion! Yikes that sounds drastic doesn't it? What is this new passion? It is "Bee Lining" and I might be hooked.

Ok, so I will only be giving up my beekeeping for a part of a day or two here and there but I've got to tell you that the thrill of following bees that you have got "running a line" has a great appeal to me. I spent a couple of hours each day last weekend catching bees and feeding and releasing them. Bees were marked and their directions and flight times were recorded in a notebook. Seeing as I was only a mile from my house and nuc yard most of the bees were probably flying back to my own yard. But.... there were 2 other directions that the bees were flying. One was toward Bog Road area and the other was off to the northwest. The ones going towards Bog Road could have also been some of my bees but the bees that took the northwest direction...who knows. I will be heading off in that

direction this weekend to see what I can find out about those bees coming from the northwest.

Probably all of my bee hunting will end up in someone's backyard but it still is intriguing to me. I know it sounds crazy but it is still a blast to catch, feed, mark and follow the bees!

Back to some beekeeping business now. I haven't harvested any honey yet but I will do it after the knotweed goes by, maybe another couple of weeks? My top bar hive that had AFB and was treated still looks good and is not showing any sign of the disease. I will keep that yard isolated and not transfer any bees out of it while I monitor for new signs of the disease.

Currently I have about a dozen hives and a dozen nucs and my hopes are to maintain these numbers in the future without having to buy bees. Last year my hives survived the winter well but the nucs didn't fare as well. I think that moisture buildup was a problem for the nucs so I will modify how they get prepped for winter and see if that will work any better for me.

This is our September meeting coming up on the 10th and Ben Chadwick will be coming to talk about honey and harvesting and also will answer your questions on most any bee topic. It is always good to listen to Ben and learn from him. He has a lifetime of bee experience that he graciously loves to share with all.

Warner has its Fall Foliage Festival at the time of our October meeting and in the past we have not had that meeting because of it. This year we would like to have some type of a get together. Whether it is at someone's bee yard or maybe out following some wild bees, who knows, but let's see if we can come up with something for October 8th.

I hope to see you at the meeting on the 10th,

John

IN THIS ISSUE:

Minutes of August 13 meeting.....	Pg. 2
NHBA Fall meeting notice & reg.....	Pg. 3-4
In The News.....	Pg. 4
Member Notes.....	Pg. 5
Cookbook Review & recipe.....	Pg. 5
KBA Information.....	Pg. 6
Honey Topics.....	Pg. 7-8



Kearsarge Beekeepers' Association Meeting Minutes Saturday, August 13, 2016 at Warner Library

Thanks Deb Dunlop for taking notes and supplying the Secretary's report for July! Report accepted. Proceeds from the raffle at the summer KBA picnic covered the expenses and KBA donated \$50.00 to Muster Field for use of their grounds. President John Chadwick gave an update on his American foulbrood hive (not confirmed) since the last newsletter. Chris Rallis from the NH Dept. of Ag. advised that the hive be observed after the antibiotic treatment and if the possible AFB returns, to burn the hive. Vice president Bill MacDonald has an extractor that member can borrow. KBA also gave the state club \$60.00 for our annual donation towards insurance which covers us at meetings, bee school, and outings. The NH Farm & Forest exhibition will be held on Feb. 17 & 18th this year. See Katy Toomey if you have photos for the large KBA panel.

John Chadwick reported that the NH State Beekeepers' is looking for articles for their newsletter. There is approximately \$24,000 in the NHBA treasury. They announced their recent round of grant awards giving \$300.each to three different projects, two of which

were out of UC Davis- mead and mead making and another on honey and pollinators. The fall NH Beekeepers state meeting will be held on Sat. Oct. 22, 2016 in Marlborough, NH. The scheduled main speaker is Tammy Horne, author and State Apiarist of Kentucky. Julie Grant will also speak on Lyme disease.

Doug McRory, (<http://dougsbees.com/about.html>) Provincial Apiarist, Ontario Ministry of Agriculture, Food & Rural Affairs (1985-2009) brought down some Ontario beekeeping booklets while he was in NH as the main speaker for the spring NHBA meeting that can be borrowed from our library thanks to a grant secured by George Hamilton. A copy of Bee Hunter was also donated to our library by Jack Noon of Muster Field Farm.

Since we had a voting quorum at the meeting (20% percent of members present), Barbara Burns, our newsletter editor, put forward a motion to amend the club by-laws to clarify that the newsletter editor and the recording secretary can be the same person. Vote passed. There will be no regular October meeting in Warner because of the Warner Fall Foliage Festival but an outing may be scheduled instead.

Troy Hall writes notes on duct tape on the top covers of his hives. An ideal winter hive set-up would be 2 deep supers and one medium honey super on top -rearrange frames now if you have to. Troy talked about the difference between supercedure and swarm cells, they can be hard to distinguish sometimes. Supercedure cells are more typical this time of year as the queen has laid all season long combined with the seasonal nectar dearth. You usually will see capped brood and perimeter supercedure cells. They are *usually* located along the perimeter or bottom of frames, usually a half dozen in number compared to as many as 30 for swarm cells! If foragers are flying, a queen will also fly but by the middle of September, it may be too late for good drone numbers for a successful supercedure. The early goldenrod bloom is on and the winter bee population is being raised now. Next meeting will be September 10 at 9:00 a.m. at the Warner Library.

Submitted by Kim Tuttle, Secretary.

NHBA Fall meeting

NHBA Fall meeting is on October 22, 2016 from 9-3

Hosted by Monadnock Beekeepers Association

Location:

The Marlborough House; 9 Ling St, Marlborough NH

Speakers:

Tammy Horn – Topic TBD

Tammy is assistant professor of English at Berea College. She learned beekeeping from her grandfather, who grew up hunting bee trees in eastern Kentucky. She is the author of several books on Bees. For more info: www.tammyhorn.com/

Connor Coffin – Lyme Disease awareness

Connor Coffin is a Doctor of Naturopathic medicine with special interests in infectious disease and parasitology. He is currently working at Greenhouse Naturopathic medicine with a primary focus on Lyme disease. He was recently interviewed by WMUR as a Lyme disease expert for their story on growing tick populations in NH.

Annual Honey Tasting Contest (bring 8 oz of honey if you'd like to enter)

Please bring a morning snack to share.

Pre-registration by 10/10/16 required for meal.

Registration form: Next page

NH Beekeepers Association
Fall Meeting Registration Form
October 22, 2016 (9am to 3pm)

Hosted by Monadnock Beekeepers Association
Location:

The Marlborough House
9 Ling St
Marlborough, NH

Speakers:

Tammy Horn – Topic TBD
Connor Coffin - Lyme Disease awareness

Annual Honey Tasting Contest (bring 8 oz of honey if you'd like to enter)

Please bring a morning snack to share.

Pre registration required for meal.
Deadline for meal registration: 10/10/16

Name(s) _____

Street or PO Box _____

Town _____ State _____ ZIP _____

Phone _____ E-Mail _____

Attending - meal @ \$20 each ____ # Attending no meal @ \$10 each ____
of vegetarian meals _____

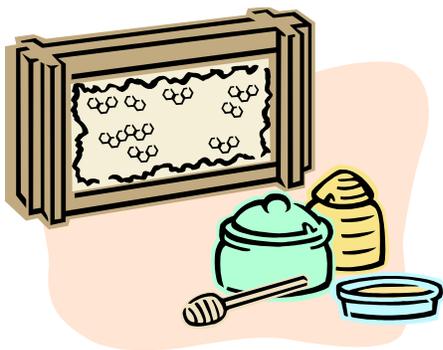
Not a paid up member for 2016? Please include your membership form and fee
2016 Membership: Individual \$15 _____ Family \$20 _____

Please make checks out to: NHBA
Mail to: Heather Achilles, P.O.Box 250, Gilmanton, NH 03237

.....
IN THE NEWS

“Highland Lake Apple Farm & Willy the Cat” in the Fall 2016 Issue of [Soo-Nipi Magazine](#). Check out the nice article about long-time KBA members Peter Zak and Mary Lloyd-Evans and their cat Willy of East Andover. There are some nice photos of Peter and

Mary, Willy, their garden, and their beehives. There's more about the cat than anything else, but I'm sure you will want to read it anyway. Soo-Nipi Magazine is free for the taking at many, many stores and businesses around the Kearsarge/Lake Sunapee area.



Member Notes:

KBA Vice-President Bill MacDonald suggests that members keep an eye on the weight of their hives. His bees have gotten into their stores and the nectar flow is down due to the weather he guesses.

KBA Pres. John Chadwick spoke with Ben Chadwick on Labor Day weekend, and he also said that the hive weights were going down a bit in the past week.

Ben Chadwick said that he would bring a few items to sell at the Sept. 10 meeting. If people want to call him and order specific supplies, he can bring their orders with him to the meeting. Call 875-3544

We hear that Troy Hall, KBA mentor and former President from Plainfield, is busy this fall planning and building a honey house. Perhaps the club will be able to visit there in the future to get a look.



Cookbook Review:
“The Vermont Beekeeper’s Cookbook” revised 2011

I received this book as a gift this year and think the KBA should seek it out for our lending library (though I’m not ready to give up my copy for that purpose).

The book is only 32 pages long, but it full of yummy sounding recipes. The forward gives many tips about baking with honey; you need to know a few special things when substituting honey for sugar in your own favorite recipes. In addition to drinks, sauces, and all kinds of baked goods, I was pleased to see the last few pages devoted to home remedies and “honey for beauty”....lots of great gift ideas here! Throughout the book there are lovely little woodcut illustrations and bee facts. I’ve only had a chance to try out one recipe, and here it is:

Cape Cod Oatmeal Cookies

1 ½ cups flour
½ tsp. baking soda
1 tsp. cinnamon
½ tsp. salt
1 egg well beaten
¾ cup honey & 2 tbsp. flour
½ cup melted butter
1 tbsp. molasses
½ cup melted shortening *
¼ cup milk
1 ¾ cups oatmeal
1 cup raisins, currants, nutmeats, or sunflower seeds (any combination)**

Note: * and ** I used coconut oil instead of shortening because it has the same consistency and is healthier. For additions I used ½ cup each of crasins, sunflower seeds and semi-sweet chocolate chips

Preheat oven to 350. Sift flour, soda, cinnamon and salt together. Stir in egg and honey-flour combination. Melt together butter, shortening and molasses. Mix all ingredients together. Cook on greased cookie sheets* 12 to 14 minutes. Increase flour to 1 ¾ cups and oatmeal to 2 cups for a thicker cookie.**

More notes: * I used parchment paper **I used the extra flour and oats because the batter was very “loose”.

**Bon appetite,
Barbara Burns, newsletter editor**

KBA CLUB INFO.

MENTORS:

The following club members have graciously volunteered to be mentors to our new beekeepers. They are also available to share their experiences and knowledge with other members who have questions or need advice.

Richard Brewster,
Andover, 735-5457

Alan Carruth, Newport,
863-7064

John Chadwick, Sutton,
927-4327

Tom Dickson, Andover,
340-3029

Randy Fleury, So, Sutton,
927-4144

Dave Hartman, Warner,
456-3881

Bill MacDonald, Newport,
863-4012

2016 CLUB OFFICERS:

President

John Chadwick 927-4327
jachad@tds.net

Vice-President

Bill MacDonald 863-4012
smacd53@yahoo.com

Treasurer

Robin Gray 927-4127
myra_robin@yahoo.com

Recording Secretary

Kim Tuttle 271-6544
kim.tuttle@wildlife.nh.gov

Newsletter Editor

Barbara Burns 927-4965
bbbsews@gmail.com

Our new Facebook group; message from Katy Toomey, one of the administrators:

"As a dues paying member, there is a new benefit and resource available to you. If you are a Facebook user, search Groups for "KBA-NH" and request to be added to the group. This is a private group for members of the KBA to post bee pictures and videos, ask bee related questions, and stay up to date with the KBA.

This group is different from a regular Facebook *page* (which we also have) because the content cannot be seen by the public and any member can post content. It is a private message board type of group where you can further your relationships with other members of the KBA, and learn from our mentors posts and pictures. Please join us and stay connected through our mutual love of bees."

CLUB EXTRACTOR

KBA owns a 3-frame tangential extractor, great for small batches. It is available to any and all KBA members. Please contact Dave Hartman at 456-3881 to arrange to borrow it. Of course, it needs to be cleaned before it is returned!

NH BEE AND EQUIPMENT DEALERS:

- *Hillside Apiaries, Merrimack 429-0808
- *B-Line Apiaries, Alden Marshall, Hudson 883-6764
- *Spring Fever Farm, Ben Chadwick, Alton 875-3544
- *NH Honey Bee, Gilsum 354-8019
- *Troy Hall, Plainfield 298-7209
- *Kevin Sargent, Newport 843-5927

FROM THE NATIONAL HONEY BOARD

www.honey.com

Nature's Sweetener



Honey is sweet – that's a given. But did you know that honey also adds a special touch to almost any recipe? It's the whisper at a party. It's the sigh after the perfect bite. It's

the nostalgic feeling of childhood. It's your secret ingredient with endless possibilities.

Many people think of honey as a drizzle in desserts or a topping for toast. But now more than ever, honey's being recognized as a versatile ingredient and pantry staple in the kitchen. All-natural honey gives your recipes unbeatable flavor and unmatched functional benefits. From balancing flavors to providing moisture to baked goods, one-ingredient honey performs a slew of tasks, all from one little bottle.

Discover the versatility of honey...

Sweetener: Honey is slightly sweeter than sugar, so less can be used to achieve the same sweetness intensity.

Flavor: Honey not only imparts a unique flavor to any dish, but it also balances and enhances the flavor profiles of other ingredients used in a recipe.

Emulsifier: Honey acts as a binder and thickener for sauces, dressings, marinades and dips.

Humectant: Honey provides and retains moisture to a variety of dishes and can even extend the shelf life of baked goods.

Honey Blueberry Bread with Cream Cheese Swirl



Pre-heat the oven to 350 degrees. Add the eggs, honey and sugar to a large bowl and cream together using a hand or stand mixer. Beat in the butter, vanilla, Greek yogurt and lemon zest. In a separate bowl, sift together the flour, baking powder and salt. Stir the dry ingredients into the wet. Toss the blueberries with a teaspoon of flour and stir into the batter. In a separate bowl, ... [read full recipe below]

Ingredients

- 2 - eggs
- 1/2 cup - honey
- 1/2 cup - sugar

- 1 stick (8 tablespoons) - unsalted butter, at room temperature
 - 1 teaspoon - vanilla
 - 1 cup - Greek yogurt
 - Zest of 1 lemon
 - 2 cups - all purpose flour
 - 2 teaspoons - baking powder
 - 1 teaspoon - salt
 - 1 cup - blueberries
 - **Swirl:**
 - 8 oz. - cream cheese
 - 1 tablespoon - honey
 - 1 tablespoon - sugar
 - Pinch of salt
-

Directions

Pre-heat the oven to 350 degrees.

Add the eggs, honey and sugar to a large bowl and cream together using a hand or stand mixer. Beat in the butter, vanilla, Greek yogurt and lemon zest.

In a separate bowl, sift together the flour, baking powder and salt. Stir the dry ingredients into the wet.

Toss the blueberries with a teaspoon of flour and stir into the batter.

In a separate bowl, cream together the cream cheese, honey, sugar and salt until thoroughly combined.

Pour half the blueberry batter into a greased loaf pan.

Spoon on the cream cheese mixture, top with the remaining blueberry batter and gently swirl with a butter knife.

Bake for 50 - 60 minutes or until a cake tester comes out clean.