



<http://ejbees.org>

EJ'S NEWS

EJ is East Jefferson Beekeepers Association's Mascot.

Volume – 4

Gloria Neal- Editor

January, 2014

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CLUB MEETING

January 10th

held at

Jefferson County Library

Board meeting

8:30 a.m.

Club Meeting

9:00 a.m.

Apprentice classes

Class # 1

10:30 a.m.

THE PREZ SEZ

Since we have no official president for EJ Bees, I'm sorry to say that this section of our newsletter will no longer be included.

CLASS SCHEDULE FOR 2015:

- Jan 10 (#1) The Honeybee and Her Products
- Jan 24 (#2) Beekeeping Equipment
- Feb 14 (#3) Making A Start in Beekeeping
- Feb 28 (#4) Spring Management
- Mar 14 (#5) Swarming
- Mar 28 Inspect, Evaluate, Clean hive after winter
- April 11 Inspect, evaluate living hive
- Apr 25 Canceled - Package Day (probably)
- May 9 (#6) Summer Management and Honey Production
- May 23 (#9) Honey Bee Mites
- June 13 (#8) Diseases and Pests
- June 27 Apiary – Hive Inspection look for problems
- July 11 (#10) Pollination, Queen Rearing, Marketing
- July 25 (#7) Fall Management

2015

BOARD OF TRUSTEES

President:

Vice President: Diane Ginther

Secretary

Treasurer: Harry Prather

TRUSTEES

Frank Neal

Dan Lockhart

Linda Pfafman

Ej bees' workers

These people have volunteered to head committees:

APPRENTICE CLASSES: Harry Prather

NEWSLETTER: Gloria Neal

MEDIA CONTACT: Bonnie Osmer

WEBSITE: Mike Edwards

JEFF. CO. FAIR:

Warren Osmer, Frank Neal, Harold Homberg

MEETING AND ACTIVITY

CO-ORDINATORS:

Tony Goldenberg, Harry Prather, and
Gloria Neal

MEETING CONVENER: Kees Kloff

EDITOR'S NOTES

EJ Beekeepers...

2015 is here and another chance to learn and make our beekeeping efforts successful!

November meeting was both bitter and sweet for me. Not having a very big attendance made me wonder if having a successful bee club was really what people wanted. No one seems to be willing to step up and fill the President and Secretarial positions. On the sweet side, many of our "workers" who have continued to work in other areas of the club stepped up and were willing to give of their time for the good of the club in 2015! They will be heading these committees, but still will need help from the rest of the club.

Our past President, Tony, has been a joy for me to work with, and I appreciate all he has done to make 2014 a success. But I also understand that his workload at work has increased to the point where he cannot continue as president, although he still plans to stay involved in the club.

We still would love to have someone step up and take the presidency and secretarial positions...Could that possibly be you?

Well, that's the buzz for January,

Gloria

FONDANT RECIPE

I found a version of this recipe on the internet and was so impressed I decided to pass it on. I halved the recipe and weighed everything with my digital kitchen scales....thanks to [Skagit Valley Beekeepers](#) for sharing this recipe on their website!....Gloria

Bing-a-Ling Bees' Candy Recipe

During a recent meeting at the [Skagit Valley Beekeepers Association](#) one of the beekeepers, Brad Raspet from [Bingaling Bees](#), passed around the most beautiful disks of bee candy (aka fondant) that I'd ever seen. Then he gave us the recipe.

5 lbs. of white cane sugar

2 1/2 cups water

1/2 teaspoon ProHealth or Honey Be Healthy or 2 drops lemon grass essential oils

1/2 teaspoon Vinegar

Bring water to boil on medium high heat.

Slowly add sugar STIRRING CONSTANTLY and continue to stir until mixture reaches soft ball stage...242 degrees.

Remove from heat and cool to about 190 degrees

Add ProHealth or essential oils. & Vinegar...

Stir vigorously and quickly pour into paper plate molds. (I used waxed paper between the fondant and plate)

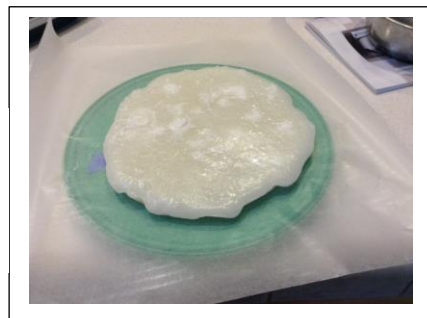
Should be fudge hard at room temperature when cooled

Place on top bars, (add empty honey super or dry feeder if required)

Brad explained what the vinegar is all about: it makes the sucrose in sugar take on a more glucose-like structure, making it easier for the bees to digest.

My fondant...very happy with the results.....

1/2 recipe made 6 plate size patties. I'll bring a sample to Saturday's meeting.



JANUARY'S HONEY-DO LIST

For the Apiary

Continue to monitor your colonies from the outside as well as the occasional quick peek inside the lid on a warm day. More colonies are lost to starvation during these months than exposure when taking that quick peek.

Check the weight of your colonies. They will need at least 8 to 10 frames of Honey. Hopefully, if they seemed light, you have already been feeding them. As the days and nights get colder, your bees won't break the cluster in order to travel very far for food. Dry cane sugar or fondant should be fed, if needed. They may still starve unless the outside temperatures get above 55 degrees or the food source is located on a screen or in a frame feeder near the cluster.

Provide your bees with adequate ventilation.

Time to start getting old frames and woodenware cleaned up and repaired for next Bee season.

Check the entrances, and using a stick, make sure to clean dead bees away from inside of entrance. Blocked entrances can kill healthy bees that can't get out! If they don't have an upper entrance, check your colonies more often and clear entrances regularly!

A good precaution, so you don't spread diseases between your colonies, is to clean your hive tool every time you use it! Keep a spray bottle in your bee kit with a clean rag or paper towels.

Remove any dead-outs as soon as you find them! Clean or destroy, depending on circumstances. If your not sure why your bees died, you can send a fresh sample to Washington State University, Entomology department.

Clear any weeds or vegetation obstructing the entrances of your hives.

BAKED ACORN SQUASH

Oven temperature 350 degrees

1 Acorn Squash

2 TBSP. Honey

¼ tsp. salt

Ground pepper, to taste

3 TBSP. Butter

6 sausage links, cooked

Cut Acorn in half, lengthwise. Remove pulp and seeds. Bake, cut side down, in a greased shallow pan for 35 to 40 minutes until tender.

Fry sausage over med-low heat. Remove from grease and drain on paper towels.

When squash is tender, turn cut side up, sprinkle with salt, and brush each half with butter.

Drizzle with honey...place sausage links inside each squash half, return to oven and bake for 25 more minutes...Yummy!!



BUZZING WITH



Blake

Bee-lieve me. It's a fact!

Bees are the only insect that produces food
eaten by humans.....SWEET!

-Blake



LOCAL BEE RESOURCES

TARBOO VALLEY WOODEN WARE

NEW TOOL BOX.....\$50.00

TOOL BOX WITH TOOLS.....\$94.00

Remember, Club members get
5% discount.

Stop by and shop for other sale
items!

Ph. # 360-301-0686



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WHO IS A MEMBER OF EJBEEES AND WANTS TO
PROMOTE SALE OF PRODUCT RESOURCES OR
SERVICES.**

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size ad, unless you are offering members a discount, Then
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