



http://ejbees.org

EJ'S NEWS

EJ is East Jefferson Beekeepers Association's Mascot.

Volume – 5

Gloria Neal- Editor

November, 2016

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CLUB MEETING

Jefferson County Library

November 12th, 2016

Board Meeting

9:00A.M.

Club Meeting 9:30

George Purkett

**"Managing hives differently
with 8 frame westerns"**

THE PREZ SEZ

Dear Fellow Bee Keepers,

A few weeks ago, in the Pacific Magazine section of the Seattle Times, Val Easton, the Time's gardening reporter, provided the following quote:

"Honey, even more than wine, is a reflection of place. If the process of grape to glass is alchemy, then the trail from blossom to bottle is one of reflection. The nectar collected by the bee is the spirit and sap of the plant, its sweetest juice. Honey is the flower transmuted, its scent and beauty transformed into aroma and taste." ~ Stephanie Rosenbaum

Ms. Rosenbaum is a San Francisco food writer and published *Honey, From Flower to Table* in 2002. That book is a delicious read and highly recommended. Another tidbit:

"Honey is the flower transformed, the landscape distilled."

I'll likely be quoting from her book in the months ahead.

Have a great holiday season.

Respectfully,

Dave Morris

BOARD OF TRUSTEES

President: David Morris

Vice President: Frank Neal

Secretary: Nancy Morris

Treasurer: Harry Prather

Trustees:

Calvin Lomsdalen

Linda Pfafman

Paul Jendrucko

EJ BEES' WORKERS

These people have volunteered to head committees in 2016:

APPRENTICE CLASSES: Harry Prather

NEWSLETTER: Gloria Neal

MEDIA CONTACT: Gail Moa

WEBSITE: Mike Edwards

MEETING AND ACTIVITY

CO-ORDINATORS:

Tony Goldenberg, Harry Prather, and
Gloria Neal

**YOU CAN STILL PAY YOUR 2016
CLUB DUES...**

\$24.00 PER PERSON

\$36.00 PER FAMILY

LETTER FROM THE EDITOR

EJ Beekeepers...

Novembers' EJBees meeting is one you won't want to miss! Our speaker will be George Purkett, President of the West Sound Bee Association.

Many of you may remember George when he presented a wonderful demonstration on Honey Bee queens and artificial insemination, a few years ago.

I have included an email from George in this newsletter to give you a better idea of his topic and his reasons for rethinking his beekeeping practices.

See you on the 12th of November!

Well, that's the buzz for October!

Gloria

Email from George:

Every 25 years or so you should rethink your beekeeping methods. Perhaps they can be improved upon. It can be very beneficial to examine your practices, your goals, your equipment and your personal enjoyment and just possibly make a few minor changes that greatly enhance that enjoyment part and vastly improve the viability of your bees.

For the third time in over the last 24 years of my beekeeping practices I had all of my hives fail last winter. Some years I have 100% survival but most years I have had some losses. I tend to think that all hive losses are due to beekeeper neglect or poor practices regardless of the apparent cause. Last year was a very long wet winter and only the adequately prepared hives survived. I obviously, had not prepared my hives well enough. It was time for my 25 year review.

I set two primary goals of (1) keep the bees healthy through all seasons, and (2) have fun keeping bees (or avoid the part you do not enjoy). Among many changes, I made a switch to 8 frame equipment and exclusively medium deep frames. I took pictures and notes trying to document changes to my practices so I could repeat the best ones next year. I surprised myself in how different it is to keep bees in this equipment vs 10 frame deep hives. I will be sharing and hopefully a few of my experiences may help you on your way to becoming a better beekeeper.

George Purkett

NOVEMBER'S HONEY-DO LIST

*When opening colonies this time of year, be mindful of leaving colonies open only as long as necessary.

*If feeding bees this time of year, feed fondant or sugar cakes.

Sugar cake recipe below...

5 # CANE SUGAR

7 ½ OZ HOT WATER PLUS 1 TBSP. WHITE VINEGAR

Mix well and pack into a foil cake pan, press down, let dry. Sugar cakes can be fed to bees during the winter months.

* Winter patties can also be fed during the cold months. They also provide bees with nutrients without the pollen. (Pollen is fed in the spring to encourage queen laying)

* Winter is a great time to do any repairs needed on bee boxes, etc., that had to be removed earlier in the year

NOVEMBER'S HONEY RECIPE



Honey Garlic Green Beans

Whisk together:

4 TBSP. Honey

2 TBSP. soy sauce

4 garlic cloves, minced

¼ tsp. crushed red pepper flakes

In a saucepan, bring 10 cups water to a boil.

Add 2 lbs. fresh green beans.

Cook uncovered 2 to 3 minutes.

Remove beans and immerse in cold water. Drain and pat dry.

Coat a stockpot with cooking spray.

Add beans; cook, stirring constantly, over high heat until slightly blistered, 2 to 3 minutes.

Add sauce: continue stirring until beans are coated and sauce starts to evaporate slightly, for 2 to 3 minutes.

Remove from heat and enjoy!

Recipe by Shannon Dobos,

Taste of Home



BUZZING WITH



Blake

Bee-lieve me. It's a fact!

Before winter the worker bees kick out the drones by ripping out their wings, so they can't fly back!

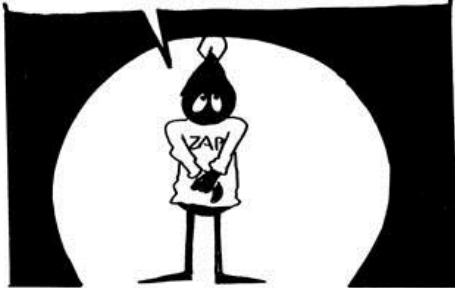
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----- Blake



BEEZWAX by John Martin

THIS IS THE TIME OF YEAR WE GIVE THANKS FOR ALL OF OUR BLESSINGS AND FOR ALL WE HAVE...



YOU BROKE MY EXPENSIVE COLLECTABLE STATUE?!



...OR USED TO HAVE! AND ESPECIALLY YOUR CHILDREN!

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www.beezwax.thecomicsseries.com



NO DECEMBER MEETING

HAPPY HOLIDAYS

AND A HAPPY BEE YEAR IN 2017!

LOCAL BEE RESOURCES

TARBOO VALLEY WOODEN WARE

- Ph. # 360-301-0686

Remember, Club members get 5% discount.

**Looking for someone who would
like to put Honey bees on my
property...**

Please call:

Helena Paneyko

360-774-1513

Hi! I have a business making and selling beeswax candles and things. I am tapping out my current source and am looking for more wax. If you know anyone who might have wax for sale (especially large quantities), please give them my email address. You can check out my website if you

like. givingthanksgardens.com

Thank you,

Leah Hollon Paquette

Owner/Maker

Giving Thanks