

# EJS NEWS

EJ is East Jefferson Beekeepers Association's Mascot.

### Volume - 6

Gloria Neal- Editor

## January, 2017

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# CLUB MEETING Jefferson County Library

**January 14th, 2017** 

**Board Meeting** 

9:00A.M.

Club Meeting 9:30

**Round Table** 

Discussion on club

**topics for 2017...** 

Q&A's

if time allows.

# THE PREZ SEZ

### Dear Fellow Bee Keepers,

Welcome to our new beekeeping year. Our association is only as strong as it's members and it is time to again recruit new members. These can be folks who were members in the past as well as prospective new members. Harry Prather has streamlined his beginning beekeeping classes this year. It is a much more condensed schedule that concludes in April thereby fully preparing new beekeepers to be ready to care for their bees at the end of April.

Paul Lundy will present on American foulbrood at our February meeting. Paul has presented to us on a variety of topics in the past and was always warmly received. At our January 14<sup>th</sup> meeting the board is soliciting input on what topics are of interest for future meetings. We'll also conduct a roundtable discussion on how we prepared our bees for winter and how successful we've been to date.

THE ONLY REASON FOR BEING A BEE THAT I KNOW OF IS MAKING HONEY....AND THE ONLY REASON FOR MAKING HONEY IS SO I CAN EAT IT.

A.A. Milne (Winnie-the-Pooh)

Respectfully,

**Dave Morris** 

### **BOARD OF TRUSTEES**

President: David Morris

Vice President: Frank Neal

Secretary: Nancy Morris

Treasurer: Harry Prather

Paul Jendrucko

Linda pfafman

Calvin Lomsdalen

Linda Pfafman

### **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

2017 Club dues now due...

**\$24.00 PER PERSON** 

\$36.00 PER FAMILY

# LETTER FROM THE EDITOR

**EJ Beekeepers...** 

2017 is here already and it has left me wondering,"Where did 2016 go?" If you're like me, I'm looking at my journaling from last year and thinking how I can improve on caring for my "girls" in 2017!

Along those same lines, EJBee officers are wanting to bring the presentations you would like to see in 2017. The January meeting will be a discussion on what subjects you would like presented this year. So bring your ideas to the meeting. If you're not able to attend, please email our President, David Morris at

djmorris@aol.com, or me at\_gloria@tarboovalleybees.com.
Your imput is so\_important to the success of our club and our beekeeping! Plese send your email before January 13<sup>th</sup>!

In February Paul Lundy will present "Honey
Bee brood disease, a beginners guide to American
Foulbrood...treatment and best practices."
You won't want to miss Paul's presentation!

Well, that's the buzz for January!

Gloria



# JANUARY'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. Cane sugar can be fed on inner board. Sugar cake recipe below...

5#CANE SUGAR

7 % 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 later in the spring to encourage queen laying)

\*Winter is a great time to do any repairs needed on bee boxes, etc.. It's also a great time to plan for next year!

#### WHAT IS GOING ON WITH THE CLASSES?

Alas, I am about to demonstrate the large difference between what I should know, what I think I know, what I actually know, and what I understand. Note that the latter is significantly smaller than any of the others.

In the beginning, Master Beekeepers was a committee of the Washington State Beekeepers Association. This lasted for many years and resulted in an acknowledged program which has been copied elsewhere with success.

At some point last summer, it seems that there was a rift between the leadership of the Master Beekeepers and the leadership of the Washington State Beekeepers Association. I think (rather than know) based on an e-mail that the major problem was a proposed rate hike that would have make the course out of the reach of the average hobbyist. The Master Beekeepers parted from the parent organization and formed their own non-profit group which basically followed the original program. This program is in some later stage of organization.

A recent mailing I received contained a new set of tests, separate progress forms for apprentice and journeyman (they are different,) membership application forms for organizations and individuals, and a bit of solid information.

Basically, here is the deal. For apprentices, the student enrollment fee is back to \$10.00, but does not include the text at this time. The Master Beekeepers text is being rewritten and is not yet available, but should be ready in the next few weeks. In the meantime, I understand that the classes are supposed to use <u>Beekeeping For Dummies</u> or some other good quality book. The synopsis of lessons remains the same, so it will not necessarily follow the text.

The journeyman program is being changed. There exists a rewritten text for the program, but the focus is being changed to performance rather than testing. You must attend a beekeeping course that includes six specified subjects. In addition, there are practical requirements, many of which I have not personally done. The service requirements remain pretty much the same. It looks pretty interesting. If anyone is interested, we could organize the course as programs for monthly meetings.

Since I have not yet received word that the new Master Beekeepers text is available, I think it best if we postpone the first class to the second week in February (February 11,) with the second and third classes on the fourth Saturday in February (February .) Following lessons will be one after the meeting and two on the fourth Saturday. I plan to do the same ten subjects and subject matter as in the previous text, and hopefully provide references to Beekeeping for Dummies. If anyone has any better ideas, or can recommend a better or less expensive text (around \$22 with shipping,) please let me know. I don't want this to be unilateral.

IF YOU HAVE ANY QUESTIONS, PLEASE EITHER E-MAIL OR PHONE ME...HARRY PRATHER

haroldp5@gmail.com OR PHONE ME AT 360-765-4008



# Bee-lieve me. It's a fact!



# JANUARY'S HONEY RECIPE



## HONEY RICE PUDDING

Mix into oven proof container...(greased)

2 cups cooked rice

3 cups milk

34 cup honey

Add 3 eggs, beaten

Mix well and add 1 cup raisons, mixing in. Sprinkle ½ tsp. cinnamonon on top. Bake 300 degrees for about an hour. Serve with whipped cream, if desired.

# LOCAL BEE RESOURCES

### **TARBOO VALLEY WOODENWARE & HONEYBEES**

- 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