

Sussex County Beekeepers Association

November/December 2007

SCBA Newsletter
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President's Message

Hello,

The Beekeeper's year—November's colder weather will send the bees into a cluster. There is less activity in November and December except for those unusually warm days when you may have seen some bees flying around.

Your mouse guards should be placed at the entrance to the hives and checked periodically during the winter. All medications should have been removed.

As we go into the busy holiday season the bees should be in a tight cluster. It is best not to disturb the colony. Perhaps you can spend your "free" time building and repairing equipment, reading a good book on beekeeping, attending beekeeping meetings or shopping as a last

resort!

There seems to be such a "BUZZ" about honey bees. The "Bee Movie", has gotten the public thinking about honeybees, although there seem to be some inaccuracies. A few beekeepers at our dinner meeting saw it and really enjoyed it. (Mike and I are waiting for it to come out on DVD)

Someone just gave me a book called "Following the Bloom Across America with the Migratory Beekeepers" by Douglas Whynott. I will let you know if it is a worthwhile read.

Dave Hackenberg, who owns a pollination operation based in PA, and was the first to report experiencing CCD, was on "60 Minutes." It was fascinating to see how

his operation works. I was surprised that he wore a veil and gloves! Channel 11 also aired a show called "Silence of the Bees," which our association has purchased. This show was very informative regarding the research being done to find the cause of CCD. The pictures of the bees doing their work were wonderful. Learning about beekeeping in China and other nations was fascinating. As I said in the last newsletter, all this publicity is great for the beekeeping industry.

Our next meeting will be Sat., Jan. 26 at 11 am at the Fairgrounds. The program will include plans for next year and making fondant candy.

Merry Christmas and Happy New Year!

Linda Osborne

SCBA Calendar

Clip and Refrigerate

- **Monday, Dec. 31st**
Association dues are due. Twenty dollars for a family and \$15 for an individual. Please send to John Vnenchak
- **Saturday, Jan 26th at 11 am.** Sussex County Fairgrounds. Planning for the new beekeeping year and a demo on how to make fondant candy—a great winter food for our bees.



Have a honey of a New Year!

Dues are Due!

It's that time again! Time to whip out your check books, purses and wallets and dig deep!

Family dues are \$20 and individual dues are \$15. Please make checks payable to SCBA and mail to our treasurer, John Vnenchak at 29 Dogwood Trail, Kinnelon, NJ 07405.

Your dues include membership in the local association as well as the state beekeeper association.

John would appreciate the dues by Monday, December 31st so drop them in the mail today!

Library Offerings for a Winter Read

When the bees are tucked in for their long winter's nap it's a great time for the beekeeper to curl up with a good beekeeping book.

Cathie Skove has been busy updating our library and here is what is available for your continuing education:

- Beekeeping Basics*
- Folk Medicine*
- Hive Management—A Seasonal Guide for Beekeepers*
- Honeybee Biology and Beekeeping*
- Honeybee Diseases and Pests*
- Honey the Gourmet Medicine*
- Observation Hives*

- Successful Queen Rearing*
- The Beekeepers Handbook*
- The Hive and the Honeybee*

Cathie will bring all the books to our next meeting—if you just can't wait give her a call at 973-579-5864.



Sweet Recipes for Holiday Parties

Honey Crisp Cocktail

Makes 1 drink

Ingredients

- 2 oz. Calvados, Apple Jack or Apple eau-de-vie
- 1/2 oz. ginger brandy
- 1/2 oz. honey syrup*
- Apple slice, preferably Honey Crisp variety

Directions

Combine all the ingredients in a shaker filled with ice, shake well and strain into a chilled cocktail glass. Garnish with an apple slice.

4 oz. of cider can replace the liquor for a mocktail version.

*a simple syrup of 3-4 parts honey/1 part water

Honey Spiced Nuts

Makes 3 cups

Ingredients

- 1/2 cup pure honey
- 2 Tbsp. butter, divided
- 1/2 tsp. grated orange peel
- 1/2 tsp. ground cinnamon
- 3 cups raw nuts (walnuts, pecans, cashews, almonds, etc.)

Directions

STOVETOP METHOD

Prep time: 5 minutes

Cook time: 8 minutes

In a heavy pan, combine honey, butter, orange peel and cinnamon. Heat to boiling over medium-high heat, stirring constantly. Reduce heat to medium, and cook to 235°F. Stir in nuts and continue stirring 4 to 5 minutes more until nuts are glazed. Pour onto parchment paper or buttered foil and spread into a single layer to cool.

OVEN METHOD

Prep time: 5 minutes

Cook time: 20 minutes

Preheat oven to 325°F. Line a 13x9x2 pan with foil. Tear another sheet of foil the same size and place on counter; butter both. Pour nuts into pan; set aside.

In a microwave-safe, 1-cup measure, combine honey, 2 tablespoons butter, orange peel and cinnamon. Microwave 60 to 90 seconds, stirring occasionally, until butter is melted. Pour honey mixture over nuts and stir until all are coated.

Bake for 20 minutes, stirring every 5 minutes. Remove from oven and pour onto reserved buttered foil, spreading nuts into a single layer to cool. Store in airtight container.

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