



# Susquehanna Beekeepers



<http://susquehannabeekeepers.com>

Jan-Feb, 2014, Volume 47

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**President's Ramblings:** I have to admit to thinking very little about my clustered bees lately. But as we get some sunny days with mild temps, checking for activity is definitely on the docket. Special thanks goes to the Krygliks for hosting the SBA Christmas party. A variety of topics are planned for our winter/spring meetings. "Lithuanian Pre-Christian Practices Relating to Bees" on January 8 might be a nice diversion from the usual. Our speaker, *Eglute Trinkauskaite* presented at one of the recent Central Maryland Beekeeping Association meetings and comes highly recommended! Back in November, Claudia and I attended a gathering of officers from CMBA, York County, Lancaster Co, and Capital Area (Central PA) Beekeepers. One principal initiative for each of these bee clubs seemed to center around using and raising local queens and bees. This echos exactly what many SBA members have been preaching for years. With this in mind, our March, April and May meetings will focus directly on practical ways each of us can incorporate to increase our own local bee stocks. We have for many years also encouraged making nucs. SBA member, Rose Miller will have available fully assembled medium and deep 5-frame nuc boxes at very reasonable prices this coming year and can bring this essential piece of hardware to our meetings for pickup. Rose's contact info is 443-484-2261 or [email](#). And though not bee-related, we've been having this almost daily visitor stop by our bird feeder (2nd pic above). IMHO, it is nice to see this beautiful animal terrorizing the local squirrel population!

**See you on Wed, January 8... Dennis**

## Susquehanna Beekeepers Association



C/O Md Co-op Extension Office  
PO BOX 663, Forest Hill, MD.21050

- [Dennis Hertzog](#) - President
- \*\*[newsletter/website inclusions](#)**
- [Harry Dutcher](#) - Vice President
- [Claudia Hertzog](#) - Secretary
- [John Kovac](#) - Treasurer

**Next SBA General Meeting:**  
**Wednesday, January 8, 2014 at 7:00 pm**  
**at the Forest Hill Extension Office**  
**Speaker: Eglute Trinkauskaite, PhD**  
**Topic: Lithuanian Pre-Christian Practices**  
**Relating to Bees**

## SBA-Related Meetings and Events

- Jan-Mar - *It's time to renew your membership for 2014. Ask a friend to join!! Here is the quick link to our [2014 Membership Form](#).*
- Jan 8 - General SBA Meeting at 7 pm - *Eglute Trinkauskaite, PhD*  
Topic: Lithuanian Pre-Christian Practices Relating to Bees.
- Feb 12 - General SBA Meeting at 7 pm - *Curt from Millstone Cellars, Mead and Cider Producers* - <http://www.millstonecellars.com/>
- Mar 12 - General SBA Meeting at 7 pm - *David Papke: Practical Applications for Increasing Our Own Local Bee Stocks*
- Mar/Apr - SBA Short Course at HCC - Dates and times are listed in the [HCC Non-credit Continuing Education Division](#). Search 'Beekeeping' for the latest information.
- Apr 9 - General SBA Meeting - *Jeff Meanner* - Making Our Own Queens w/o Grafting
- May 14 - General SBA Meeting - *Jeff Meanner* - Making Queens Followup (possibly hands-on)
- June 12 - General SBA Meeting - SBA Summer Activities: Fairs, Parade, Summer Picnic etc.



### **NOTES From The Apiary January 2014 by Robert Crouse**

I have been so busy getting sugar melted and ready for feeding my bees that I almost forgot to prepare my notes for the newsletter. I surely hope that all of you are "out and about" checking on your bees during this very warm Dec 21<sup>st</sup> day even though you have not finished Christmas shopping. The bees should always come first (*right?*). All six of my hives are active in this great 65 plus degree weather.

Feeding started yesterday and there are now entrance feeders at all but one hive as everyone is out flying. I even had to refill one feeder from yesterday. Have a great Holiday season as everything is looking good here at Dogwood Apiary.

### **Susquehanna Beekeepers Association Financial Overview - December 2013 Submitted by John Kovac, SBA Treasurer**

- The Susquehanna Beekeepers Association is registered as a 501(c)7 (social club).
- In 2013 we rose \$2,165 of income through membership dues, classes, donations and the Bel Air 4<sup>th</sup> of July parade win.
- Our expenses of \$1,693 were for education, fairs, the apiary enhancement fund, guest speakers, etc.
- Our net income for the year was \$472.
- We raised \$500 more than budgeted and our expenses were less than projected.
- We currently have 2 CDs, a checking account and saving account that total \$7,660.
- A copy of the balance sheet, profit and loss statement and comparison of budget vs. actual cost will be available at the next meeting.
- We enter 2014 in a strong financial position.

***Congratulations to SBA member, Joe Lewis. His article, "Beekeeping Two Point Five" appears (along with one of your editor's pics) in the December issue of AMERICAN BEE JOURNAL!!***

**SUSQUEHANNA BEEKEEPERS  
OFFICIAL BUSINESS NOTICE:**



*It's time to renew your SBA membership for 2014. Here's the fast link to our [2014 Membership form](#). Please mail the completed form or bring it with cash or check to the next SBA meeting on January 8. As always, feel free to forward our newsletters to others and encourage them to also join our organization.*

- Single yearly SBA membership remains at \$8.
- A yearly family membership option is now available for \$15.



**SBA Board of Directors  
Election Results for 2014:**

- *President* - Dennis Hertzog
- *1st Vice President* - Harry Dutcher
- *Secretary* - Claudia Hertzog
- *Treasurer* - John Kovac
- *Appointed Officer Intern* - Pam Kryglik

***SBA Beekeeping "Short Course"  
Mar-Apr 2014***

The Susquehanna Beekeepers Association sponsors a "Beekeeping Short Course" each year through Harford Community College. Dates and times are listed in the [HCC Non-credit Continuing Education Division](#). Search 'beekeeping' for the latest information.

***WE WON, YET AGAIN!!***

The SBA won the 2013 Fall Maryland State Beekeepers Association Honey Show's "Honey Cookery" division. Entries from Ted Moran, Harry Dutcher, Bob Crouse, John Knapstein and Chris Hash earned 38 points. The nearest club had only 24, another run-away performance by these members. The SBA will again have its name engraved on the State's "Honey Cookery" plaque!!

***Page 1 Pics***

- Your editor's hives after our first two snowfalls.
- We regularly see two local foxes, this one chased a squirrel up a drain spout. I took the pic through our front window.
- Who is that "Secret Santa" from our Xmas party? A jar of honey goes to the first person with a correct identification.
- On warmer winter days, our worker bees busily remove the dead from the hive.

**"ODDS and ENDS"**

- [Infected 'Zombees' In San Francisco May Help Scientists Understand Honey Bee Decline.](#)
- [Marla Spivak: Why bees are disappearing?](#)
- [Honeybee Love](#)
- [Bees Like Your've Never Seen Before](#)  
(Many thanks to all who contribute to our newsletter!!)

***BeeBee Tree Seeds***

Your editor forgot to bring BeeBee Tree seeds to the SBA Xmas party. However, he will give out seeds at the January 8 SBA meeting to anyone who wants to try growing some seedlings. Plant the seeds in pots now and place outside. According to David Papke, the seeds need to freeze (or at least be exposed to the cold) in order to germinate later in the spring.

# The SBA's Honey Cookery Recipe Page

**Submissions:**

***Ted Moran and John Knapstein***

## **Honey Apple Pie**

4 c. sliced apples  
1/2 tsp. cinnamon  
2 tbsp. butter  
1 c. honey  
Pastry for a 2 crust 9 inch pie

Toss together apples and cinnamon. Line a 9 inch pie plate with half of the pastry dough. Place apples in pie shell. Cut butter into dots and arrange over apple slices. Arrange top half of pastry dough over apples. Put several steam holes in top crust. Flute edges to seal top and bottom crust. Bake at 400 degrees for 40 to 50 minutes. Take pie from oven and slowly pour the honey in the steam holes. Cool.

This recipe is from cooks.com and is very easy, I highly recommend it. It earned me a second place at the MSBA Honey Show.

I took 3 second places , one for the pie, one for mincemeat cookies, and one for crunchy honey wheat bread.

The bread recipes are from the Sunbeam Breadmaker Book. I substituted the sugar with honey. And since it was 1/4 cup, I reduced the water by 1/4 cup.

The prize cookies are on the box of None Such mincemeat, and I substituted the 1 1/2 cups sugar with a cup of honey and a 1/2 cup of sugar. ...*Ted*

## **Honey Peanut candy**

1/2 cup crunchy peanut butter  
1/2 cup honey  
1 cup powdered milk  
1/4 teaspoon almond extract  
Chocolate

Mix peanut butter in bowl and microwave to soften peanut butter. Add powdered milk and almond extract. Mix thoroughly and roll into small balls and place on cookie sheet. Refrigerate 1/2 hour. Dip cooled candy into chocolate and refrigerate.

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## **Magic Cookie Bars**

1 Cup chocolate chips  
1 Cup chopped pecans  
1 Cup flaked coconut  
1 1/3 Cup Graham Cracker crumbs

Place above mixture in large bowl. Mix thoroughly in saucepan heat,

1 Cup chunky peanut butter  
1/2 cup butter  
1/4 cup honey

When melted add to bar mixture in bowl. Stir until well blended. Press into 8 inch square pan cover and refrigerate. Yield 16 bars.

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## **Honey Mustard Dip/Dressing**

1/2 cup mustard  
1/2 cup Mayonnaise  
1/4 cup honey  
1 teaspoon lemon juice

Mix ingredients in bowl put in jar and refrigerate.

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## **Honey Butter**

1/4 cup honey  
1/4 cup butter  
Pinch of cinnamon  
Dash of vanilla extract

Melt honey and butter together in microwave for about 20 seconds. Mix well and add other ingredients. Mix well again in small jar and refrigerate. ...*John*

## 2013 Bee Season - by Ted Moran

I had two hives that overwintered in 2012. One hive was a swarm from the other and both gave me honey that summer. But this past spring, they were barely hanging on. Both hives had countable workers around a queen, literally 10 to 15 workers, empty comb and no stores. So I immediately started 1:1 sugar syrup on front feeders.

The swarm hive built up a good population quickly, but the original hive didn't produce any brood at all and that poor lonely queen just continued walking around the empty comb. Because the swarm hive had built up so fast, I thought I could spare some bees and brood and was able to take the whole top medium (of three) and give it to the original hive using a double-screen board between the original hive and this new boiling medium.

After a week had passed, I removed the double-screen board. After another week, the original hive queen still didn't produce any eggs and the new bee population didn't replace her even though ample brood and eggs were present. So at that point I ordered two new queens from Bill Sprenkle.

Meanwhile the swarm hive was still building up. They had drawn out the empty replacement box and brood was present in almost every frame of every box on the hive. So I split another whole box full of bees and brood from the swarm hive to a new location and introduced one of the Sprenkle queens.

Mrs. Stupid (the unproductive queen) was removed from the original hive (she felt the full pressure of my hive tool and can now be seen floating in alcohol in a sample vial). The second Sprenkle queen was then introduced into the original hive where she was accepted and set about her life's purpose.

2013 was a very rewarding year because everything I tried worked. I now have three very strong and healthy hives going into the winter, two with the best genetics one can buy and I was even able to help a new beekeeper without a queen by supplying three frames of young brood and eggs from the swarm hive to this beekeeper late in the summer. *All in all, an excellent year!!*

### **Winter Solstice Hive Check**

*A few years back, David Papke wrote a short piece titled "[Winter Insights](#)" for one of our newsletters. I mention this only because on Dec 21, local temperatures were in the 60s and bees were flying, a great early winter opportunity to check our hives. But how much should we be disturbing our bees during these extended cold months? David's article outlines his thought process regarding what to observe, what to check and what to avoid. This approach reflects common sense and practicality. If one is not sure about what to do and what not to do when our bees are flying this winter, take another look at David's [commentary](#). ...Your editor*

## *Claudia's Corner*

*“The bee, from her industry in the summer, eats honey all the winter”. -- Proverb*

*An ignorant person is one who doesn't know what you have just found out. -- Will Rogers*

## NEWSLETTER CONTRIBUTORS

- **Bob Crouse:**  
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- **Ted Moran, John Knapstein:**  
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- **Ted Moran:**  
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- **Claudia Hertzog:**  
*Claudia's Corner, Colorist*
- **Dennis Hertzog:**  
*all that jazz and more...*



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