

The Bee Line

2006—Issue 1

January 2006



Tips for the Month

As February nears, get out to check your bees the first day the weather is good. Take a look at the brood pattern and quantity, and check the queen. Check for adequate honey and pollen stored around the brood, and, if needed, feed your bees

2006 Club Officers

President: Howard Mann

(916) 812-9855

Vice President: Bob Rollins

(916) 965-3875

Secretary: Ron Melliush

(916) 743-2703

Treasurer: Richard Cuny

(916) 971-1752

Newsletter Editor:

Georgianna Pfost,

(916) 457-3113

Inside this issue:

December Minutes	2
Club Reminders	2
Bee Travels	3
Honey Recipe	4
Ads	4

Meetings & Classes

Please join us for upcoming **meetings**:

Tues., Jan. 17 — Dinner and installation of officers starting at 6 p.m. (dinner at approx. 7 p.m.) at Rogelio's, 2180 Golden Centre Lane, #10, Gold River (*see directions on page 2*).

Menu choices:

- 1-Chicken enchilada & chile relleno
- 2-Beef flauta & tamale
- 3-Vegetable enchilada & chile relleno

All dinners are served with rice and beans, and #2 and 3 include guacamole and sour cream. The price is \$13.70 including tax and tip.

If you plan to attend, ***please call the Sacramento Beekeeping Supply at (916) 451-2337 with your menu choice by noon Jan. 10th.***

Please also plan to bring a wrapped, bee-related “white elephant” (i.e., new or lightly used item) for a **gift swap**.

SABA's **regular meetings** will resume the third Tuesday in February (**Feb. 21**) at 7:30 p.m. (*note new time!*) at the Belle Cooledge Community Center, 5699 South Land Park Drive (on the southeast corner of Fruitridge Road and South Land Park) in Sacramento.

From I-5, take the Seamas exit and go east (or from Hwy 99 take Fruitridge exit and go west) then turn south on South Land Park Drive. Community Center is the first building on left (east side of

street), and parking is available behind the building.

Classes—Sign ups are now being taken for SABA's Spring 2006 beekeeping classes. Tell your friends!

Beginning Beekeeping—Sat., Feb. 25 taught by Randy Oliver, a long-time commercial beekeeper from Grass Valley OR Sat., March 4 taught by Dr. Eric Mussen, U.C. Davis Cooperative Extension apiculturist.

Intermediate Beekeeping— Sat., March 11, taught by Eric Mussen.

All three one-day classes will be **held** in the Sacramento County Coop Ag Extension auditorium, 4145 Branch Center Road (1 block west of Bradshaw Road at Keifer Blvd.), from 8 a.m. to 5 p.m., with a break for lunch.

The **cost** per class is \$35 per adult or \$60 per couple (married or family) and \$15 per child under 18 accompanied by a paying parent or legal guardian.

To register or for more information, call Sacramento Beekeeping Supply at (916) 451-2337 (Tues—Sat 9:30—5:15) or email sacbeek@csnet.com If you have a beekeeping hat and veil, please bring them to the class.

Help Wanted: If you can lend beekeeping equipment for “show and tell” at the March classes, or help set up or “gopher” for any of the classes please call Bob Sugar at (916) 227-7294 (wk) or 408-2244 (eves after 7). Thanks!



December Minutes and Program Notes

The business meeting of the Sacramento Area Beekeeping Association was called to order by President Howard Mann at 7:11 P.M., December 20, 2005, at the Belle Cooledge Community Center. Ron Parsons moved and Darrold Lee seconded a motion to approve the SABA minutes for November 15, 2005, as reported in *The Bee Line*. The vote was unanimous in the affirmative. No treasurer's report was available but a current accounting will be completed for January, 2006.

Old Business: Bob Sugar informed us that Randy Oliver has had to cancel his beginning beekeeping class presentation for Saturday, March 4, 2006, due to a scheduling conflict. There is a possibility that a replacement can be found and this will be pursued.

New Business: The slate of nominees for office for 2006 as listed in the November Bee Line was presented to the members. These consist of **Howard Man**, *President*; **Robert L. Rollins**, *Vice-President*; **Ron Melliush**, *Secretary*; and **Richard Cuny**, *Treasurer*. Ron Parsons moved and Ray Marler seconded a motion that the slate of nominees be accepted. The vote to sustain was unanimous. The business meeting adjourned at 7:18 P.M.

The annual holiday potluck dinner followed with good food and socializing. At about 8:10 P.M., President Mann gave a slide presentation on his years of participation in the annual hot air balloon festival held in Albuquerque, New Mexico, during the first full week of October. There were a variety of questions and answers during the presentation which ended at 8:35 P.M. Some socializing and discussion continued for a brief period afterward.

Respectfully submitted, *Robert L. Rollins*, Secretary

(There was no raffle following the meeting.)

Club Reminders

Please **renew your membership** for 2006 (see form in the December newsletter). Dues are still only \$15 per year!

Also consider sharing a few hours to help the club. The following committees still can use **volunteers**: *Coffee* (brings the coffee pot each meeting and attendant cups, coffee, tea, etc.; refreshments are brought by each previous month's raffle winner); *Membership* (brings ideas & solicits help in increasing membership numbers and participation in club activities); and *Publicity* (handles publicity for our activities).

And SABA can always use help with the Beekeeping Classes, CA State Fair, other fairs and events, and School Presentations. Please contact Nancy Stewart, 451-2337, or Howard Mann, 812-9855, if you can help out!

Directions for Jan. Dinner

From Highway 50, take Sunrise Boulevard exit and head north on Sunrise. Turn right (east) onto Gold Express Drive, then left (northwest) onto Golden Centre. The restaurant is in the shopping center there. (From the north, head south on Sunrise and left onto Gold Express.)

Bee Trivia

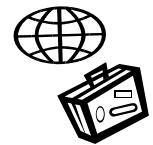
What color can bees see that humans can't?

What is the average life span of a worker bee?

(answers in next issue)

Beekeeper Ahn Sang-kyu covered by bees in Daegu, South Korea, Oct. 20, 2005. He'd released over 260,000 bees and attracted them to his body to celebrate the opening of a new subway. (AP photo) —contributed by Onie Ortiz

Bee Travels



Excerpts from article “Paris is Buzzing” by Peter Ford, page 20 of the Dec. 12, 2005 issue of *The Christian Science Monitor*.

“In the heart of Paris, on a roof [of the Paris Opera House] overlooking the Galeries Lafayette department store, Jean Paucton cares for five hives of honeybees. And he is by no means alone. Dotted around the French capital, he guesses, are more than two dozen fellow apiarists tending bees on balconies, in parks and gardens, and behind convent walls. ...

It was 25 years ago that Mr. Paucton got the idea of keeping bees on the roof of the Opera, where he worked in props, after talking to a member of the in-house fire brigade who was raising fish in the basement (don't ask...).

“I had bought a hive of bees and was keeping it in my apartment until I could get to my place in the country,’ he recalls. ‘But I couldn't find time to go there. I came up here and all I could see was roofs. I wondered where the bees would gather pollen,’ he says, surveying the cityscape from his aerie. ‘But I had to put my hive somewhere.’

A week later he found his hive was full of honey. The bees had been hard at work on the Champs Elysees, he realized, or in the presidential palace gardens, or in planters on local balconies.

‘The urban biotope is completely artificial but a lot more varied than in the countryside,’ explains Jean-Jacques Schakmundes, who sells apiarists' paraphernalia, royal jelly, pollen and honey at his shop in central Paris. ‘There are dozens of different species, and there is something in flower from April to October.’

Behind the counter in his shop, which smells of spices, wax and sweetness, Mr. Schakmundes ticks off other advantages of city life for the normally bucolic bee. There are no poisonous pesticides or insecticides, unlike the heavily sprayed French farmland. And the urban temperature is a few degrees warmer, so bees stay out longer. This year they've had an especially long season, a balmy Indian summer kept Parisian bees buzzing into November and, even now, a few hardier specimens still venture out when the sun shines. ...

The good life leads to impressive harvests: Paucton gets 100 kilos of honey per hive each year, about five times what rural beekeepers can expect. He still can't meet demand for his ‘Opera Honey,’ a pale golden, intensely floral honey that he sells in the Opera foyer and at Fauchon's, the French capital's most exclusive epicier, for about 10 times the price of standard honey.

And no, his honey is not polluted, he insists. Government tests of Parisian honey have found fewer traces of lead or other dangerous substances than in some rural honeys, well below permitted levels, Paucton and his fellow apiarists point out. ...

But urban apiculturists don't have things all their own way. For one thing, they have neighbors.

‘You have to make absolutely sure that you are not bothering anybody,’ says Michele Bonnefond, who together with her partner Armand Malvezin keeps 10 hives on their fourth floor apartment balcony. Not to mention the transparent Plexiglass display hive in their kitchen.

‘If a housewife puts her laundry out to dry underneath a beehive she has to do her washing again,’ Ms. Bonnefond points out delicately. ‘And not everybody likes having thousands of bees flying around outside their window.’

Mr. Malvezin's balcony is overlooked by serried ranks of 30-story high-rise apartment blocks, but nobody opposite lives within 30 feet of the hives. Nor are there any balconies or windows beneath the hives. So the hives are legally correct, says Malvezin. ‘I have neighbors who don't even know we keep bees up here.’ Others have found out—in dramatic fashion.

‘The biggest problem for a sensitive and responsible Paris apiarist is swarms,’ acknowledges Malvezin. Sometimes he can anticipate the decision by 30,000 bees to find another home and take measures to dissuade them, sometimes he can't. Which is why Paulette Mornet, who lives in a small house next door, woke up one May morning a few years ago to find an enormous swarm clinging in a giant ball to a tree just outside her window. Malvezin came immediately when she phoned. But as he reached from her roof to recover the swarm, he fell and broke his shoulder. ...

Beekeeping, he adds, has taught him a lot. ‘I was a bit hot-tempered, but I've learned respect and calm and patience,’ he says. ‘To start with, I just wanted to show I could do the same thing as friends of mine were doing. It could have been raising elephants for all the interest I had in bees.’

‘Ah,’ interjects Bonnefond. ‘But you couldn't have kept 10,000 elephants in your kitchen.’”





Honey Recipe of the Month

Honey Bear Bars

1 c. butter or margarine, softened
3/4 c. honey
1 egg
2 tsp. vanilla extract

2 c. all-purpose flour (or slightly less if using whole wheat)
1/4 tsp. salt
1 c. semi-sweet chocolate chips
1 c. chopped nuts (walnuts or your choice)

Preheat oven to 350°F. Cream together the butter and honey until light and fluffy. Add egg and vanilla; beat until smooth. Mix in the flour and salt. Pat dough into a 9 x 13" baking pan. Bake 15—20 minutes until lightly browned on top. (Bar will still be soft to the touch.) Remove pan from oven and sprinkle top with chocolate chips. Return pan to oven (now off) for about five minutes, until chips are softened. Remove pan from oven and spread the melted chips evenly over the bar. Sprinkle with chopped nuts. Let sit for several minutes until chocolate thickens a bit, then cut into squares or diamonds while still warm. Enjoy!

-contributed by Georgianna Pfof

Bee Classifieds

FOR SALE: Stainless steel uncapping tank (60" l x 18" w x 14#d), never used, holds quite a few frames and fits inside a steel stand on wheels (so is easy to move). Has a v-shaped bottom with a threaded opening on one end to drain, and stainless steel baskets to catch cappings. \$150. Call Oakly Gack at (916) 489-0340.

ALWAYS WANTED: Contributions of personal bee stories, equipment tips, honey recipes, ads, favorite bee websites and books, questions and answers, etc. for future SABA newsletters. Please send to the editor by the first of each month at email—dugongs@msn.com OR mail—3517 57th St, Sacramento, 95820. Share your bee stories!

EMAIL OPTION: If you currently receive the paper edition of this newsletter but would like to receive this newsletter text via email (to save some postage and trees), please email the newsletter editor at dugongs@msn.com - subject line: SABA news. Thanks!

SACRAMENTO AREA BEEKEEPERS ASSOCIATION

c/o Sacramento Beekeeping Supplies
2110 X Street
Sacramento, CA 95818

E-mail (newsletter editor): dugongs@msn.com

Address Correction Requested

—The Bee Line—
January 2006

Installation Dinner -
Jan. 17th at 6 p.m.
RSVP by Jan. 10