



The Bee Line

2008—Issue 1

January 2008

2008 Club Officers

President: Ernie Buda
(916) 354-9801
Vice President: David Ogden
(916) 687-6977

Secretary: Ron Melliush
(916) 743-2703

Treasurer: Dennis Larson
(916) 481-4011

Other Committee Contacts:

Hospitality: Mil Sutter
Mentors: George Bleekman
Newsletter & Library:
Georgianna Pfost
Donations: Nancy Stewart

Inside this issue:

December Minutes	2
Planting for Bees	2
Bees Travels	3
Bees in the News	3
Recipe & Ads	4

Mission: To promote interest in, and awareness of, the vital importance of the honeybee and beekeeping to agriculture, commerce, and the public at large.



Tips for the Month

As February nears, get out to check your bees the first day the weather is good (dry, warmer). 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.

Coming Activities

Tues., Jan 8—Sat. Jan 12—National Beekeeping Conference—at Doubletree Hotel here in Sacramento. For schedule and registration info. go to www.americanhoneyproducers.org or www.abfnet.org or call (912)427-4233.

Sat. Jan. 12—12:30—2 p.m. —"Buzz About Bees" program for children, at Clunie Clubhouse, 601 Alhambra Blvd, Sacramento. This is presented by Kim Lehman, of Bee Lady Programs, in conjunction with the conference. If you're interested in helping with the activity stations call Nancy at (916) 451-2337.

Tues., Jan. 15, 6:30 p.m SABA dinner and installation of new officers., at Garcia's Mexican Restaurant, 6049 Madison Avenue, Carmichael. The cost per individual is \$13, including your choice of entrée (from menu on page 2); a non-alcoholic beverage, chips and salsa; tax, and tip. SABA will furnish appetizers beginning at 6 p.m. Invite your fellow bee enthusiast friends to join us!

If you plan to attend, **RSVP by 5 p.m. Sunday, Jan. 13**, with your menu choice to David Ogden at (916) 687-6977 so we can give the restaurant our approx. head count and selections. (But if you don't know if you can make it, you can still join us and order there.) **Directions:** From Highway 99/Business 80/I-80, exit east at Madison Avenue, move to the left lane when safe, and about 60 feet east of Manzanita move to the left turn lane to enter the parking lot at Garcia's.

Tues., Feb. 19 -SABA Meeting. Program TBD. Ideas? Call David Ogden.

SABA's regular meetings are held the

third Tuesday of each month (except July and August) at 7:30 p.m., at the Belle Cooledge Community Center, 5699 South Land Park Drive (on the southeast corner of Fruitridge Road and South Land Park) in Sacramento. All are welcome!

SABA's Spring Classes

Beginning Beekeeping, will be taught by long-time commercial beekeeper and queen rearer, Randy Oliver, Saturdays **Feb. 23 and Mar. 22** (two separate classes).

Intermediate Beekeeping will be taught by Dr. Eric Mussen, UCD's Coop Extension Apiculturist, Saturday **May 3**.

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 at Keifer Blvd.), from 8 a.m. to 5 p.m., with a break for lunch.

The cost per class is \$35 per person (\$30 for SABA members). To register or for more info, call Sacramento Beekeeping Supply at (916) 451-2337 (Tues—Sat 9:30—5:15) or email sacbeek@csnet.com If you have a bee hat and veil, please bring them to class.

Other Local Classes

Natural Beekeeping classes taught by David Basile at Rudolph Steiner College, 9200 Fair Oaks Blvd., Fair Oaks, from 9—5 on **Sat., Apr. 12**—"Getting Started, Swarms, Hives, Comb Building" and **Sat., Jun. 21**—"Honey, Wax, Summer Issues." Call (916) 961-8727 for more info or to register.

*** 2008 Dues Reminder ***

If you haven't yet renewed for 2008, please write your check for \$15 to SABA, and mail it to: SABA Treasurer, c/o Sacramento Beekeeping Supply, 2110 X Street, Sacramento, CA 95818. Thanks!

December Minutes



The last meeting of 2007 of the Sacramento Area Beekeepers Association was called to order by President Robert Rollins at 7:30 p.m. on December 18, 2007, at the Belle Cooledge Community Center. We began with a short business meeting, followed by the Christmas Pot Luck Dinner.

Business Meeting. The minutes for November were approved. Treasurer's Report by Treasurer Richard Cuny stated a current balance of approximately \$4,800 after pending transactions.

National Bee Conference: Nancy Stewart reported on this event in January and the Club's support. We helping with this beekeeping event, and in the case of stuffing 700 bags for conference-goers also raising funds for SABA. The bag stuffing event will be held 12/29 at 11:00 a.m. at Nancy's warehouse in West Sacramento; the club will provide lunch. Volunteers for this and other conference needs were noted--such as Buzz About Bees, an activity for children on 1/12, and providing other services to the Conference. Members not present at the meeting should call Nancy to volunteer if they can help.

SABA Website: Bob Rollins reports that our fledgling website should be transferred to the new webmaster by the end of December. Beekeeping Classes: Per Bob Sugar, those great returning instructors Randy Oliver and Eric Mussen are confirmed for the spring classes. Discussion was held about pricing for the classes.

SABA Election: The annual election was held with these results: President--Ernie Buda, Vice-President--David Ogden, Secretary--Ron Melliush, Treasurer--Dennis Larson. Thanks to the 2007 officers for a year of dedicated service! The Installation Dinner will be held on Tuesday 1/15 at Garcia's near the corner of Madison and Manzanita. The dinner is SABA's January meeting.

Respectfully submitted, *Ron Melliush*, Secretary

Bee Plants

Do you watch what's blooming for bees in your area? Are you planting for bees in your garden? Let's start sharing info on plants that provide food for bees in our region and what's blooming when and where.

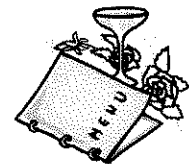
Winter's a good time to plant trees and large shrubs, and Bob Sugar noted one great place to find them is Katlin's Trees, which sells at the year-round Farmer's Market in Auburn (in the jury parking lot across from the court house). One tree they currently have that provides good bee forage is the "Little Leaf Linden."

Other trees currently in bloom and sustaining local bees include the Strawberry Tree (*Arbuta unero*) and a few types of eucalyptus. (I've also noticed our backyard honeybees collecting pollen from roses left to fully open on the plant.) Please send along your bee plant tips and observations for future newsletters. (See address on back page.) Thanks!

- *Georgianna Pfof*

January Dinner Menu

When you RSVP for the January dinner (see page 1) please let David know your entrée and beverage selections from the following menu:



Entrees

- *Dinner Combo #1:* Beef burrito, cheese enchilada, rice and refried beans.
- *Dinner Combo #2:* Cheese enchilada, beef chimichanga, rice and refried beans.
- *Dinner Combo #3:* Three enchiladas (cheese, beef and chicken), rice and refried beans.
- *Taco Salad:* Fresh salad greens with our Southwestern dressing in a crisp flour tortilla bowl, topped with ground beef, charro beans, sebitas, cheese, tomatoes, black olives, and sour cream.
- *Pollo Fundido:* Crispy flour tortilla filled with seasoned chicken and covered with jalapeno cream cheese and melted cheddar cheese. Served with rice and refried beans.
- *Flauta Platter:* Three beef or chicken flautas topped with sour cream, guacamole, and cheese. Served with rice and refried beans.

Beverages: Coffee, hot tea, iced tea, milk or soda (included in the \$13 price).

Bee Travels



I spent the Christmas holidays in New Paltz, NY, about 90 miles North of Manhattan, a small town with a history of Dutch and German settlements, so it is quite interesting. I had the opportunity to visit a beekeeper (The Bee Doctor) who is dedicated to “earthy” style beekeeping and probably is the main beekeeper of Ulster County and beyond. He claims to be 100% organic. From him I learned a bit about beekeeping in that part of the U.S. and although much is the same as we experience, some things were different. For example,

1. He does not paint his wooden hives when new. Instead he makes a solution of Isopropyl alcohol and bee propolis in the consistency of a light stain and then with this fluid paints the outside of the hive. As expected the wood “sucks” up the fluid and then appears to dry leaving the wood protected by the propolis coating. I would imagine that this is similar to what the bees do to the inside of their hive. In comparing the older “painted” hives with new, unpainted, ones, I see little difference. He claims that the painting preserves the wood AND PREVENTS insect and dry rot damage due to the antibacterial properties of the propolis.
2. Beekeepers in his region of New York have bear problems. He has solved this problem by using self ratcheting webbing used by truckers to hold down loads. The webbing is ratcheted around the boxes and securely tightened. He had photographs showing that the bears will knock over the hives with their supers, but when the supers don’t separate from one another the bear can’t seem to get at the brood. The bear appears to become discouraged and leaves the scene of toppled beehives still in tact.
3. He showed me my first small hive beetle on a sticky board along with a few varroa. They have the beetle in NY.
4. The temperature was 35 degrees F. and some of his bees were flying.
5. He has developed a “super deep” hive comprised of a deep brood chamber and a medium super on top. He has taken a regular deep frame, cut the side bars half way and added a splice to extend and unite the cut side bars so that the frame will extend from the top of the medium super down into the deep brood box. He claims that by “warm waxing” a strip of wax foundation (two inches or so) to the top bar, the bees will draw this foundation down (from the medium top bar down into the brood box) allowing the bees to construct foundation in a more natural manner.
6. His main honey product is from Purple Loosestrife, a member of the Primrose family and endemic in the East and Midwest. In another trip there in the summer I’ll learn more about his management techniques.
7. He does not feed just sugar water. He adds all sorts of “nutrients” to the solution. It is called “bee tea”. [Ed. Note: Watch for the Bee Tea recipe in next newsletter.]
-Cheers, George Bleekman

Bees in the News



Bees make the news frequently these days, and a sampling of information from recent articles follows.

“Honey beats medicine in study of kids’ coughs,” by Carla K. Johnson, The Sacramento Bee, Dec. 9, 2007.

In a recent study parents were given doses of honey and honey-flavored cough medicine with dextromethorphan to treat their children with cough symptoms before bedtime. Parents’ reports showed that honey had the best effect, and researchers think it’s because honey coats and soothes irritated throats.

“Prune growers say pollination is an important consideration,” by Kathy Coatney, Ag Alert, Dec. 12, 2007.

After low prune harvests the past few years, Coop Extension agents are noting that putting honey bee colonies out in prune orchards could help improve yields. The decline is attributed partly to weather (e.g., rain or heat during blooms, which reduce the pollination period) and also to the reduced incidence of wild or feral bees in the region. The Extension agents noted that yields decreased the further south in the valley and that this correlated to there also being less honeybees in the areas (as there are more almond orchards with commercially-placed hives in the northern parts of the valley). In any case, while prunes are self-fertile, it’s noted that they still need insects for good pollination and it may be well worth it for prune growers to place a colony of bees in each acre of orchard.

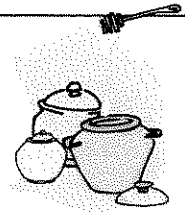
“Now is the Perfect Time to Start Beekeeping” by Kim Flottum, <http://www.thedailygreen.com>

In this article the author (who edits *Bee Culture*) encourages readers to consider taking up beekeeping, noting that for hobbyists it only takes about as much time (and seasonal work) as gardening and provides pollination and honey.

Honey Recipe of the Month

Honey Truffles

3/4 c. soft butter Scraped contents of 1 vanilla bean or 1/4 tsp. vanilla extract
3-1/2 oz almond paste 7 oz. semi-sweet baking chocolate or couverture
1/4 c. honey 5 oz. milk chocolate couverture (or 5 oz. semi-sweet baking chocolate)



Beat butter and almond paste until light and fluffy. Stir in honey gradually. Mix in vanilla. Melt 7 oz. chocolate over hot water (and bring to about 86° F). Stir chocolate into the butter mixture. Use a small cookie scoop or tea-spoon to make balls ("centers") of the mixture and set them on a wax-paper covered plate. (Note if chocolate is too hot, the mixture may need to be refrigerated for awhile before you can form the centers.) Set plate in refrigerator to further cool the centers. Melt the 5 oz. chocolate. With a fork, gently roll each center in the melted chocolate and set it back on the waxed paper to harden. If desired, top each truffle with a slivered almond. Makes about 2 dozen 1" truffles.

These were pretty quick to make, and they're delicious! —Georgianna Pfost

Bee Classifieds

FOR SALE: Single-Axel Trailer / Built to haul bee hives / Capacity 28-56. Call Bob Pflieger at (530) 677-2185.

FOR SALE: New high quality Carl Fritz 12-20 radial **extractor**. Holds 15 medium frames radially or 3 deep tangentially. Powerful manual freewheeling drive. Stainless steel body and easy-to-remove basket. \$800. Call Laura at (530) 666-0713 or email Shlien@msn.com

WANTED: Your contributions of bee-related articles, experiences, questions, trivia, recipes, and book reviews for future newsletters. Email them to the editor at dugongs@sbcglobal.net or mail to 3517 57th St., Sacramento, 95820.

SACRAMENTO AREA BEEKEEPERS ASSOCIATION

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

E-mail (newsletter editor): dugongs@sbcglobal.net

Address Correction Requested

—The Bee Line—
January 2008



Dinner Meeting

Tues. Jan. 15, 6:30 p.m.

(RSVP by Jan. 13)