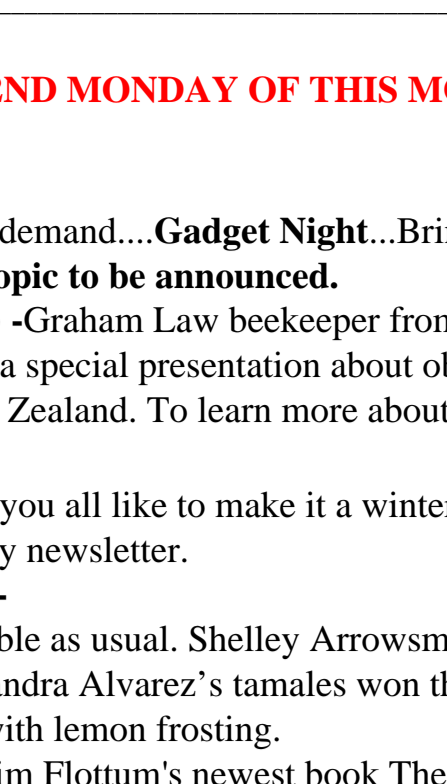


The Monthly Extractor

Newsletter of the Sonoma County Beekeepers' Association

To increase interest in and knowledge of bees and beekeeping for the hobby and commercial beekeeper, and to educate the general public in the value of bees.



Volume 27, Issue 12 Decem ber 2005 This newsletter is temporarily part of the Peterson's Web Site Until the SCBA gets its own site.

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WE WILL MEET ON 2ND MONDAY OF THIS MONTH--MARK YOUR CALENDAR! Dec 12th- Calendar Dec. 12th-Back by popular demand...Gadget Night...Bring your favorite beekeeping gadget to share.

Jan. 9- Monthly meeting topic to be announced. Jan. 20th (Friday evening)-Graham Hall beekeeper from the Midlands in England will be at Ettamarie Peterson's home putting on a special presentation about observation hives.

Board Meeting minutes November 22, 2005-Katia Vincent, Secretary The club board members discussed becoming a real non-profit organization.

Monthly Maintenance Check your hives for food supplies. Also be sure they are water tight, tops and boxes all verly straight. Trivia for the Month The modern German word for beekeeper is "Imker".

I Learned About Bee Keeping From This At the Liberty 4-H Beekeepers' meeting in November one young boy discovered that a dead honey bee can still sting.

What's in Bloom The Eucalyptus are actually beginning to bloom in some areas.

Beekeeping Community Project by Mollyanne Meyn The Sonoma Garden Park is starting a beekeeping project in the spring of 2006.

For sale This area is available at no cost for any member to advertise any bee related item to sell, buy, trade or donate.

For sale by Kathy Cox: 2006-5 frame Nucs for sale, price to be announced in January.

Time to order queens and bees. We are taking orders now! Katia Vincent, beekind store 921 Gravenstein Hwy, South Sebastopol, CA 95472

Small Hive Beetle Nuptials Caged Queen By Ettamarie Peterson The October issue of Bee Culture magazine had interesting information about the small hive beetle in the "Did You Know" column.

Call to Extract Your Honey? Need Ettamarie as both machines are at her house again.

December Recipes

Citrus Almond Cake From The Olive Press Modified by Shelley Arrowsmith for the Gourmet Pot Luck dinner (1st prize winner - dessert)

Crab zst and juice of one lemon GRATED zst and juice of one orange 3/4 C. flavored olive oil (orange, lemon, etc.)

Oil one round springform cake pan and line with parchment. Preheat oven to 325° F. Reserve a little of the grated lemon and orange zest and put the remainder in a bowl with the oil, honey, salt, orange and lemon juice and mix.

Remove the pan from the oven and let cool in the pan for about 10 minutes. Drizzle the liquer over the top. Push the cake out. Still on the loose metal base , and let cool on wirerack for another 10 minutes.

Honey Granola Crisps By Shelley Arrowsmith for the Gourmet Pot Luck (1st prize - appetizer)

1 cup natural muesli (Swiss_type unbraked granola, available in health food bins or boxes in the cereal section) 2 Tbsp. pumpkin seeds 2 Tbsp. sliced almonds 2 Tbsp. pine nuts 1/2 C. honey 1 - 2 Tbsp. butter 2 Tbsp. sesame seeds

Preheat oven to 350°F. Mix Muesli with pumpkin seeds, almonds and pine nuts. Melt butter with honey, add to muesli and toss to coat. With wet hands, pat mixture out thinly on a lined baking tray and sprinkle with sesame seeds. Bake 15 minutes or until toasted. When cool, break into shards and serve. Can store in an airtight container.



Melissopolynology From Wikipedia, the free encyclopedia. Melissopolynology is the study of honey and all pollen contained therein.

Letter From a Concerned Beekeeper in England Asking for Data From Us Dear U.K. I have recently been highlighting a problem I have had in getting queen bees mated and laying properly.

Keep our Species Strong! Keep the Species Strong! (Part III: Empathy for our bees) By Serge Labesque

The previous article in this series defined the framework within which I have decided to practice beekeeping. This, in a nutshell, amounts to relying on the natural strength of selected strains of local bees, and entirely eliminating the use of synthetic chemical compounds for pest and disease control.

As beekeepers, we are interacting with live elements of nature. I am sure you have noticed that bees have very special ways of reminding us of this! Therefore, to make sound beehive management decisions, we must possess a reasonably good knowledge of bee biology and of the geographic area where we keep our hives.

Commercial beekeepers need some form of business plan that dictates the size and growth of their operations, the products and services they want to offer, and the means they must secure to reach their goals.

Among the numerous bits of knowledge we want to acquire, it is of particular importance to develop a mental picture of a properly organized brood chamber. Think of this as an ongoing movie rather than a still picture, because a brood nest assumes a configuration that is constantly evolving through the seasons.

Just as important as acquiring a mental map of a well-organized brood chamber is learning how to identify queen-related problems, symptoms of diseases, and indications of the presence of parasites and other enemies.

Depending on what is discovered during the routine inspections of hives, a variety of decisions may be made to help the colonies. At this point there is an almost infinite aspect to managing beehives.

Bees colonies, just like anything else, respond to stresses of various origins. This may sound obvious, but few beekeepers actually recognize the importance of this statement.

Such an approach, which requires sensitivity on the part of beekeepers, and flexibility in the management of hives, is of course more suited to small apiaries than to commercial size beekeeping operations.

Receive this newsletter by e-mail and save the association postage and printing costs. Send an e-mail to Ettamarie at peterson@svn.net and request to have an e-mail copy instead of a paper one.

Sean Straw explained to us that it is better to send it as part of the web site. The reason is that if PDF material comes back to the sender, it can get up the sender's mail box.

Any and all feed back is greatly welcomed! From Your Editor I just returned home from checking a week down in sunny San Diego which accounts for the newsletter not getting to you earlier.

December Book Review I found this book at the San Diego Museum of Natural History Shop but I am sure it is available at other places in America.

Attention All SCBA members! It is time to renew your membership. What will happen if you don't? Well, you won't be getting this wonderful or materials; you won't be able to borrow any of our books or materials such as the honey extractor; you won't be on the swarm list and you won't be able to sell honey at any of the events such as the Apple Fair.

The swarm hotline list is put together in February so please pay your dues by then and notify Katia Vincent that you want to be included on the list! She needs to know your contact phone numbers, locations where you are willing to go for swarms, times you are available and if you charge. Katia can be reached at the beekind store 824-2905 or e-mail beekindbees@aol.com.

Coming in 2006 In the near future we will be having our very own web site. Sean Straw is applying for the domain names sonomabees.com and sonomabees.org.

Don't forget to bring a gadget to show off at our December 12th meeting! Extra Recipe for the Holidays KATY'S HONEY TABLET (AKA Fudge) with due acknowledgment to the Holiday BKA and Chris Jackson in Scotland

2 lbs. granulated white sugar 1/2 lb honey (granulated is best but runny is OK) 1 400g tin Nestle/Carnation CONDENSED milk 7 fluid oz milk (semi-skimmed or fine) 1/4 lb unsalted butter (or margarine)

Put all ingredients into a 10 inch saucepan and bring to the boil on a moderate heat stirring all the while. Adjust heat to give a steady bubbling boil and cook for 25 minutes exactly stirring all the while. If you used runny honey you may see dark brown streaks appearing which look alarming. Keep stirring vigorously and they will eventually disappear. This doesn't appear to happen with granulated honey.

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