

The Monthly Extractor

Our goal is 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.

September 11th Monthly Meeting- Held at 6th and Wilson (New College) in Santa Rosa Hans Schrader will give his views on over wintering bees; Fred Nelson will tell about weather and climate variables.

October 10 - Note this is second Tuesday - Honey tasting. Members are encouraged to bring their own honey or any other interesting honey they wish to share. Toothpicks will be provided. Nominations for new officers.

November 13th - Gourmet Potluck – prizes given to 4 categories of dishes (Entrée, Salad, Desert, Made with Honey), Election of new officers.

Hello Beeks!

Wow! This past month has flown by! And speaking of flying....my suitcase finally arrived home after my trip to Ireland. It just traveled on for another week and a half longer than I did. We parted ways in London. <G>

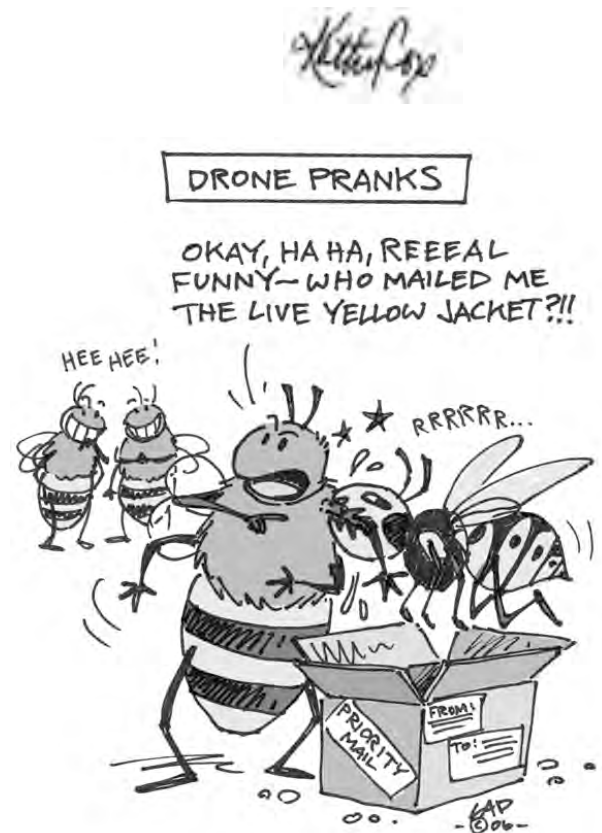
Bee Summer School at Gormanston was a blast. I lived for bees and got to see things I'd never seen before. We were in classes from 9 am to 9 pm. We broke for meals and reconvened afterwards at the local pub to further our knowledge of bees. <G> I hung around with Dave Cushman for a great deal of time. He has the largest bee site on the web. www.dave-cushman.net Check out his info on bees. It may be daunting, but go to the index and jump off from there. You'll be glad you did! He has his fingers in a lot of bee work. The latest thing he was talking about with someone from Trinity College was a device for measuring bee tongues!

I enjoyed the horticultural lecture on bee plants, bee dissection and instrumental insemination classes. I missed some good classes, so I have to go back next year. Anyone else want to go??? I learned encaustic painting, which is painting with hot wax. I'm taking this up, as it was very relaxing and very fun. I hope to teach a class at Wine Country Honey by next year. We hunted for drone congregation areas, toured the castle where Braveheart was filmed, were given written and practical exams and had a group picture taken. It has been going on at the Franciscan Boarding School for 47 years, but in existence for 60 YEARS!

At our November POTLUCK we elect OFFICERS. There are a number of positions that will be vacated. We need volunteers for secretary and president, so if you want to step up, please tell a board member and your name will be put up for nomination.

Don't forget, we have a new thing happening at our potluck in November. We are having a SILENT AUCTION. This means that you need to bring a SPECIAL prize for our auction/raffle. We are using this as a fundraiser for the club, to help offset the cost of the rent and insurance. If we don't get a good participation, we will have to raise our dues, so please help your bee club! Maybe you know someone who could use a write-off and will donate something you can bring?

Has everyone remembered to enter the Harvest Fair? Good luck to all of you! See you the second Monday of September meeting....



August 14th Meeting Notes

President Kathy Cox said now is the time to combine hives if they are weak. She also thanked all the people who sold and/or worked at the Apple Fair. The public was really impressed.

There was a discussion about doing the Harvest Fair. Ettamarie Peterson sent around the clipboard for sign ups.

Vice President Katia Vincent introduced Spencer and Helene Marshall from Marshall's Farm Natural Honey.

Helene did most of the speaking as she is the marketing person in the business and Spencer does the beekeeping. She said her first husband had three beehives. Then when she married Spencer he had tons of honey. She had a background of selling her own product, which was hand made clay wind chimes.

For Marshall's 50th birthday she made a honey label for him. There is a K on the label indicating it is certified Kosher. A Rabbi comes twice a year to inspect the honey house and they pay a \$1200 fee for this Kosher symbol but it proves to the public it is pure honey. The FDA has guidelines for what is on the label.

A Health Inspector came to their original honey house and told them all the things that were wrong. Their new honey house was built to health department regulations.

Helene told us how it is good to become acquainted with restaurant chefs. They move around a lot and have connections with other restaurants, too. The latest issue of *Cooking Light* features the Marshall's' Farm Honey.

When selling honey encourage customers to buy more than one jar. One technique is by making up gift packs. Helene has put several little jars in a mesh bag tied with a ribbon. She offers bubble pack bags to customers who will be traveling. Another trick is to mix jars giving an assortment of honeys such as wildflower, blackberry, star thistle, etc. Helene likes to stress local honey and gives various names to the jars. She told us that their San Francisco Bay Area blend is a popular seller. She has one called "Marin Mix" and another called "Beeserkely." Her advice is to be creative.

There was a discussion about having more than one honey seller at each Farmer's Market. Helene said stress to the manager how local the honey is. She pointed out that the manager is looking out for the farmers. Too many honey sellers can dilute the profits but two to three could be O.K. in some large markets.

Helene suggested that beekeepers look for good locations and not be hesitant to knock on doors when they find a place to put hives.

Spencer was asked what he did against mites. He said he puts oxalic acid between the frames with a special dropper. He does this every two weeks when needed. He has 600 hives and sends only 200 of them out to pollination contracts.

A source of glassware was a business called Cal Glass in Oakland. (Note: I checked their web site <<http://www.calglass-pcc.com/index.htm>> and did not see any jars specifically for honey.)

Helene's final advice was to sell crystallized honey as "Honey Butter." She had never heard the term "set honey" before. *Minutes taken by Ettamarie Peterson*

August 21, 2006 SCBA Board Meeting

Attending: Kathy Cox, President; Katia Vincent, Vice President; Sean Straw, Secretary; Donna Nelson, Treasurer;

Michael Johnson, Librarian; Ettamarie Peterson, Editor; Fred Nelson /guest.

Location: Home of Ettamarie Peterson

Meeting called to order at 7:30 pm.

\$10 to Treasurer from Ettamarie for Honey Sticks
Ettamarie reported a bid of \$713.29 from Allegra Printing to print and bind 100 Educator Guide books. Ettamarie motioned to obtain one more bid for the guide. Donna seconded. Vote: 7-0, carried.

General discussion of guide contents ensued. Before printing, we should update the text with web references as well as a pointer to the association website. Katia led discussion on meeting topics, including: Honey Tasting, Talent Night, Overwintering
Ettamarie suggested a regular 4H presentation.

Michael stated that he plans to make a comprehensive inventory of the library contents.

Sean motioned that the board should adopt a regular US\$300 per year library budget, so that the library can be kept current and that the librarian need not seek board approval each time a book or other media is to be purchased.

Ettamarie seconded. Vote: 7-0, carried.

Donna presented the treasurer's report. There were substantial expenses this month to re-stock honey sticks and association tee-shirts.

Apple Fair report: Association made \$527 in sales (honey sticks, tee shirts, books). The fair organizers took issue with the "scattered village" approach because of the space used, and so we will not be able to expect to use that same layout in the future.

Harvest Faire is coming up: October 6-7-8.

Participants selling honey, etc need to give the fair chairperson Ettamarie notice 2 weeks before the event.

Sean motioned that we should charge a flat 10% of the gross sales of participants at harvest fair. This would be to cover our booth fees: at the end of the day, each participant knows how much they owe, independent of how much anyone else made, and therefore nobody needs to wait until everyone else's sales have been tallied before they pay their own share. Explanatory note: in the past, the total amount of sales for each participant was added up and each participant contributed a percentage of the booth fees based on their percentage of the total sales. A flat 10% means that the association will bear the risk of the cost of the fair booth, but may also benefit in a strong year, because the fees collected from the participants may exceed the cost of the booth (though it is not expected to be much). If there is a surplus, this money goes into the general fund and can offset materials and other costs for the association. The fixed percentage is fair to all participants, because it doesn't matter how many days you participated, or how well anyone else did in comparison to yourself.

Meeting adjourned at 10:33 pm.

Notes: Secretary duties (submitted by Sean Straw): Roberts Rules of Orders, Revised can be read at: <<http://www.robertsrules.org/rro-00.htm>>

In addition to the duties described in Robert's Rules of Order, Article X Section 59, <<http://www.robertsrules.org/rro-10.htm#59>> The secretary is responsible for performing the following: * Take roll call at each board meeting;

* Record a tally of attendance at general meetings; * Maintain a list of all association members keep said list up to date and in compliance with SCBA membership rules;

* Take minutes of board meetings and provide those minutes to the editor for publication in the subsequent newsletter, as well as maintaining them in a file; * Collect up agenda items and distributes them at the start of meetings.

Treasurer Duties (submitted by Donna Nelson)

Accountable to the association for money entrusted to the treasurer. Writes checks to pay bills each month. Prepare monthly and annual financial reports, showing cash on hand, earnings, and expenditures. Deposit all money received by the treasurer into the association bank account, and note it in the accounting software. [currently, an excel spreadsheet] Pick up mail at the post office. [This duty is associated with the treasurer because much of the mail is membership dues]. Keep records of name and addresses of members.

Treasurer's Report: Donna Nelson

Opening Balance	\$1969.10
Income	
Membership	\$ 100.00
August Raffle	\$ 97.00
Extractor rental	\$ 5.00
Apple Fair sales	\$ 527.40
Total Income	<u>\$ 729.40</u>

Expenses

Beekind honey sticks	(\$ 288.00)
Allegra Printing & Imaging	
Newsletter	(\$ 72.22)
Sonoma Co. Harvest Fair	(\$ 200.00)
David Baker-New College	(\$ 50.00)
Room rent	
Geoffry Whitford-stamps	(\$ 39.00)
Newsletter	
Apple Fair sales fee	(\$52.00)
Leonard Ripenhoff-Raffle	
Prize	(\$10.00)
Helene Marshall-speaker	(\$30.00)
Total Expenses	<u>(\$1505.31)</u>
Net Income	(\$ 775.91)
Current checking acct. balance	\$1025.20
Savings Account balance	\$3039.72

My September Beekeeping To-Do List

By Serge Labesque © 2006

Hive inspections performed at the beginning of August showed that not only the drone population was unusually low for the season, but also that the colonies were not rearing drone brood. Drone combs were either left empty or were being used to store nectar. This observation led me to cancel my earlier plans of raising summer queens.

Judging by the hives I keep in the western part of the county, the summer honey flow has been a moderate one at best in that area. Comparatively, the hives that are in the Sonoma Valley are doing well. This is quite the opposite of what I have seen happen since I began keeping bees in these locations. If there is a rule about these honey flows, this year may be the exception that confirms it. These two facts show that we must remain flexible in the management of our bee colonies.

In the bee yards:

- Re-organize brood nest, reverse when needed as bees vacate the lower part of the brood chambers, and manage frames in preparation for Fall culling of the old and misshapen ones.
- Reduce hive volume, and introduce follower boards as necessary.
- Facilitate the consolidation of stores around the brood nests, while preventing honeybound conditions. We need nurse bees to rear the winter bees in the fall.
- Consolidate honey in honey supers (move unsealed partial frame above hive top feeder or inner cover, and reduce honey super volume with follower boards).
- Observe development of young colonies and young queens.
- Combine hives.
- Harvest summer honey.
- Ensure that bees have access to water at all times.
- Provide bees with sugar-shortening mix.
- Watch for yellow jackets and any instance of robbing. If necessary, reduce entrances of developing colonies and those under attack.
- Get extracted supers and cappings cleaned by the bees.

At home:

- Extract, let honey settle to skim off foam and debris, bottle, and enjoy harvested honey.
- Render capping wax.
- Routinely clean and scorch tools and equipment.

Introduction to Beekeeping Instructed by Serge Labesque

Section 9119

Four Wednesday evenings from 6:30 p.m. to 9:00 p.m.,
September 13 - October 4

2430 Bech Temporaries, Santa Rosa Campus

Fee: \$67

Intermediate Beekeeping for fall, winter and Early Spring
Section 9115

Two Wednesday evenings from 6:30 p.m. to 9:00 p.m.,
October 18 and 25

2430 Bech Temporaries, Santa Rosa Campus

Fee: \$45

For further information, call SRJC (707) 527-4372

Online registration at www.santarosa.edu/communityed

I Learned About Beekeeping From This

By a new beekeeper in our group, Diane Darling who calls her story "Take the Honey and Run"

Recap: two hives, one very strong and active at my house in Sebastopol, one a captured swarm, weak, in a clearing in the redwoods west of Graton.

The first week's episode: I had to remove the hive at my former house in Sebastopol because the neighbors were afraid of them, upset at having bees in their gardens. Okay, whatever. I check out the hive, they're hanging out on the front above the door, so thick the foragers can barely get in and out. Hot days. Since I have to move it, for the sake of weight I take off the top super, which has some capped comb and lots of uncapped cells with nearly-honey in them, then tape up the hive with duct tape preparatory to moving it that night.

That night was warm and the moon was full. Even more bees were hanging out on the front of the hive and they're a little alert. Not knowing what to do with them on the outside, we abandon plan A. The next day, after consulting with Katia about the bearding and the moving, I go to the big hive and find the bees have removed nearly all the duct tape. I take it all off, as I have bought a strap. I take the super away with only a few bees down in the frames that I couldn't brush off. (Like maybe eight) I put it above the excluder on the weak hive at my new place, to feed them since they don't seem to be making any effort to feed themselves. Suddenly, these bees that seemed to rarely leave home, all hit the air. All day there are thousands of bees in the air around the house. Everywhere, zipping around in great arcs at top speed. Not hostile, just excited. Well, I'd be excited, too, if someone gave me a season's worth of food I didn't even have to make. It was kind of thrilling, though my parrot didn't like it. That night and the next day they returned to their hive but were still agitated.

That night I go back with two friends and a truck to get the big hive. The bees are bearding again but calm, as it's lots cooler and the moon hasn't risen. We wrap the hive loosely with a sheet and load it into the truck and place it at its new location without incident. They seem happy there.

Meanwhile, all is quiet back home. The bees are there - until suddenly they're not! Two little bees sadly foraging around in a pile of what looks like corn meal mixed with dead bees at the bottom of the empty hive.

The bees emptied the super completely. The brood chamber was empty except for one frame with brood cell in it. Looks like mostly drones and one or two queen cells, all empty.

I thought, so these little b-----s moved into my hive, did fiddly towards foraging and feeding themselves, made a queen and split!" When I posted my sad tale on the yahoo list, I learned that what I had done was invite robber bees to a weak hive by putting the super on during the day and not closing the entrance down. Any one have a colony of bees looking for a nice clean home? I would love to put them in the empty hive!

Apple Fair Success

The Gravenstein Apple Fair exhibit was a big hit. We had Harry Stroud, Fred & Donna Nelson, Scott Nelson,

Kathy and Frank Cox, Doug Vincent, Barbara and Jacques Schlumberger, Glenn and Gerilynn Murphy and Hector Alvarez all selling. Can you believe that over \$5000 of honey, honey sticks, candles and pollen was sold along with our books, T-shirts and Harry's beautiful note cards.

Our volunteers were Harry, Hector, Daphne Luke, Bill McClusky, Sherry and Ellen, Linda Bodwin, Barbara Alois, Jacques & Barbara Schlumberger, Mickey and Don Marshall and their grand daughter Karina, Doug Vincent. Serge Labesque, Kathy Cox, Scott, Donna and Fred Nelson, April Lance and Glenn Murphy.

As usual the observation hive and live bee demonstrations were a big hit. Thanks to Hector and Fred for taking turns going into the tent. One couple was so fascinated by the observation hive, I took photos of them watching it as though it were a first class movie!

Bee Trivia

Brain comparison

Bee Weight 0.001g- %of Body 5v/v - Neurons 1M

Keeper Weight 1400g- %of Body 2w/w -Neurons.1MM

Rat Weight 2g- %of Body.5w/w -Neurons 150M

Check your hives for honey and call Spring or Ettamarie for use of the honey extractor! Save a one-pound Queenline jar for the Harvest Fair!

What's In Bloom?

Borage, clover, roses, some lavender, scented geraniums, squash plants, yellowstar thistle, sunflowers, cosmos, asters, zinnias and sedum. Asters and sedum are really popular with the bees in the fall. Check out these plants at your local nursery.

Reminder to those who want to purchase ad space that the business card size ad is \$5, the 1/4 ad is \$10, and the 1/2 page ad is \$20. Classified ads are free to members.

Member Ad Space

(Free ad space to all dues payers)

Leonard Riepenhoff is selling very nice plastic tubs for selling and storing honey. The 1-½ pound size is \$7 for 50 (14¢ each) or \$65 for 500 (13¢ each).

The 3-pound size is \$9.50 for 50 (19¢ each) or \$85 for 500 (17¢ each).

These will not melt in the microwave if you are warming honey at half power properly.

Call Leonard at 525-8424. He will bring samples to the meeting again this month.

Leonard is also looking for a young, strong apprentice to work with him and his bees.

April Lance has a lovingly cared for 'up and running' healthy beehive with bees she can deliver to your location. Please call us! Fine, established, producing, very clean and healthy, well cared for bees and hive components for sale. Our first priority is your bees. Hives have been requeened with beautiful 2006 queens this year. No pesticides ever used. We gently, methodically and carefully use powdered sugar to maintain the healthiest, best performing bees ever! Bees from 80 dollars --- then you select any hive parts you wish to incorporate (bottom boards, deep and honey supers, additional bees, inner cover, lids and more, or you provide your own ---- all at very reasonable prices to get you started. Simple or elaborate. Please Call 707-431-1569

Ettamarie Peterson-Beautiful BEE QUEEN t-shirts for sale at \$16 (includes tax). The artwork is from one of her favorite photos and is done by a silkscreen process that washes very well. All sizes are available. Call 707-765-4582 or see it on <http://www.petersonsfarm.com/honeypage.html> and e-mail Peterson@svn.net to order. She can bring yours to the meeting.

“Putting Your Bees to Bed for the Winter”

Class~\$20.00 Offered at Wine Country Honey
4979 Occidental RD, Santa Rosa
September 9, 2006 11am – 1 pm
Bring protective gear, as needed.
For reservation call: 707-578-0797
Credit cards accepted

2007 NUCS FOR SALE

5 frame nucs in April and May '07
\$125, includes a 2 hour hands on class
Wine Country Honey
4979 Occidental RD, Santa Rosa
For reservation call: 707-578-0797
Requires \$60.00 deposit
Credit cards accepted

2007 HIVES FOR SALE

Bottom, top, deep, 10 frames \$225
Wine Country Honey
4979 Occidental RD, Santa Rosa
For reservation call: 707-578-0797
Requires \$100.00 deposit
Credit cards accepted

Employment Opportunity

Wine Country Honey is looking for another beekeeper trainee. Experience not necessary. If you love bees and love the outdoors, this may be the job you are looking for. Contact: Scott Nelson or Kathy Cox at 707-578-0797.

Apimondia 2007 Will Be in Australia

Next September 9th to the 14th will be the world conference for beekeepers in Melbourne, Australia. For all the details, go to <http://www.apimondia2007melbourne.com/>. There will be exciting pre- and post- tours too!

Calling ALL Outstanding Bee Library Books

Please return any and all of your Bee Books! I need to make a comprehensive inventory so I can purchase more books/DVDs for our association. I will be buying a lot of beginner beekeeping books, but as always, I welcome your suggestions for new titles. The library works because of our Beekeepers' Association Members. Thanks for your Help!
Don't forget to return any books or materials you have!
Michael A. Johnson, D.P.M.
707-789-0900 librarian@sonomabees.org

Western Apicultural Society (WAS) Convention Report

By Katia Vincent

Doug and I had been looking forward to a break in our hectic work schedules and the Western Apicultural Society (WAS) convention in July was just the ticket. If you remember the famous split pea soup stop on Hwy. 101 in Buelton, California, thirty minutes north of Santa Barbara, then you know where we went. This would be a business trip that would take us away and yet still provide us with bee brain stimulation (not to be associated with pea brains or bee stings). On the drive down, I dutifully got some work done on the computer while my chauffeur/husband/beekeeper/best friend drove through the never ending and very boring vineyard deserts of California.

I wish you all had come! You missed a special and intimate event that made me oh so proud to be a hobbyist beekeeper from Sonoma County. Upon our arrival at the Pea Soup Anderson's Conference Center (what used to be the original pea soup restaurant) Doug and I found an empty table during the pre-conference social the night before. As I read the schedule and photos of some of the famous entomologists and beekeepers lined up to talk, I literally realized the photos were coming to life as Joe Traynor, Frank Eischen, and Adrian Wenner (to name a few) were sitting down at our table right then. We enjoyed an hour or more of chatting with these famous good fellows as Dr. Eric Mussen circled our tables with a huge smile. A chill ran through me and I knew it WAS a special time and a privilege to be present.

Joe Traynor has authored the books: "Honey - The Gourmet Medicine", "Ideas in Soil and Plant Nutrition" and "Almond Pollination Handbook for Almond Growers and Beekeepers. He is a soft spoken, kind and bright gentleman. He is also a broker for the almond and beekeeping industry. Dewey Caron spoke about the Past, Present and Future of Almond Pollination.

Frank Eischen, Research Entomologist for (well his address sums it up) USDA ARS Kika de la Garza, Subtropical Agricultural Research Service, Beneficial Insects Research Unit, Weslaco, Texas. Frank gave an interesting talk on Australian vs. California Bees in Almond pollination. Bottom line, California bees do

better based on the study that he presented.

Adrian Wenner, Professor Emeritus (Natural History) at the University of California, Santa Barbara, still continues research and writing on the subject of bee biology, a famous author and true hero in the science of honeybee research. Adrian was the speaker host for the convention and also talked about the small hive beetle in no small terms. Adrian spoke on "Odor and Honey Bee Exploration of Food Crops". This study gives the bee dance a new "twist".

The next morning the WAS convention brought with it many other famous beekeeper speakers, including our own Serge Labesque, recipient of this year's WAS award for "Innovator of the year". A title, we all know, he has truly earned. Serge's talk was on "Achieving Self-sufficiency as Beekeepers, and the Question of Sustainability of Contemporary Beekeeping Practices". He was the most passionate and forward thinking speaker of them all. I guarantee he turned some concerned heads and got them all thinking in new and positive ways that they may have shrugged off in the past. We are so lucky to have him live in Sonoma County where his expertise and consciousness are here to learn from and live with.

The remaining speakers and topics included: David Kellum (Living with Africanized Honey Bees for Decades), Jim Bach (Formic Acid Use in the USA), Tanya Pankiw (Brood Pheromone Effects On Foraging Behavior and Colony Growth), Robin Thorp (Diversity in Bees: Native Bees, Exotics, Solitaries, Cuckoos, and Socials), Tom Glenn (Twenty Virgins a Day, How I keep Up), Marina Meixner (Selection of Honey Bee Lines), Diana Sammataro (Tuscon)Lab work on Oxalic Acid and Sucroside), and Harrington Wells, Introduction of the European Honey Bee to Pakistan). Perform a web search on any of these individuals and you'll see some of what you missed.

To me, the WAS convention WAS more than just a convention full of amazing and brilliant speakers. It was a time and a place to be away with a few of our own club members and other special beekeeper acquaintances relaxing in the split pea soup inn pool, sharing meals together, being a tourist together, drinking wine, laughing, reflecting and looking forward to more and even better times together as we pursue a more healthy environment for ourselves and the bees.

Recipes

Fresh Strawberry Jam

By Sally Carstensen who sell the best strawberries in Sonoma County. Carstensen's Farm is in Farm Trails Guide.

6 c Strawberries -- sliced
2 Boxes pectin
1 3/4 C. Honey
2 tbs. Lemon juice

In saucepan, combine strawberries and pectin, mashing or crushing berries to blend completely. Bring mixture to a boil. Boil hard for one minute, stirring constantly. Add honey and lemon juice. Return to a rolling boil for five minutes, stirring constantly. Remove from heat. Skim off foam. Ladle into hot sterilized jars. Seal. Makes eight 1/2 pints.

Luscious Vegetable Curry

From Sunday August 27, 2006 Parade

When cutting each vegetable, try to make the pieces about the same size to lessen the chance of overcooking. The honey mellows all the flavors.

3 TBSP. olive oil
1 onion, diced (1/4 inch)
1 green bell pepper, seeded, cored and diced (1/4 in)
1 TBSP finely minced garlic
2 TBSP curry powder
2 C. chopped canned Italian plum tomatoes, drained
2 C. vegetables or chicken broth (canned or homemade)
3 TBSP mango chutney, chopped (available in condiment aisle)
4 carrots, halved lengthwise and cut into 1-inch pieces
2 Idaho (Russets) potatoes (8 oz. each), peeled and diced (1/2 inch)
1 cauliflower, trimmed and cut into small florets
2 TBSP honey
1 cinnamon stick, 3 inches long
1 can (15 oz.) chickpeas (garbanzo beans), rinsed and drained
3 TBSP currants
Salt & Pepper to taste
1/4 C. chopped fresh flat-leaf parsley
Cooked white rice, for serving

Directions:

Heat the olive oil in a large, heavy pot over low heat.

Add the onion, bell pepper and garlic; cook, stirring occasionally, until soft and translucent, about 10 minutes.

Sprinkle with the curry powder and cook, stirring, for the flavor to mellow, about 1 minute.

Add the chopped tomatoes, broth, chutney, carrots, potatoes, cauliflower, honey and cinnamon stick. Bring to a boil; reduce heat to a simmer and cook, uncovered, until the vegetables are tender, about 20 minutes.

Stir in the chickpeas, currants, salt and pepper, then cook for 5 minutes longer.

Just before serving, remove the cinnamon stick and stir in the parsley. Serve in shallow bowls over rice.

Serves 8

Did you know the color of the wax you are melting from your cappings is determined by the amount of propolis in it?

Did you know that honey is one food mentioned in the Old Testament more than once? Here is an example: "The Lord fed his people with the finest wheat and honey; their hunger was satisfied." Psalm 80:17

SCBA Executive Board 2006

Pres. Kathy Cox president@sonomabees.org 823-2804
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Extractor Tech- Call Ettamarie 765-4582 or Spring Maxfield
527-5913

*Regular monthly meetings of the Sonoma County
Beekeepers' Association are held on the second Monday
of each month, at 7 pm. The meetings cover a wide range
of topics of interest to beekeepers. Everyone wanting to
learn about honey bees is cordially invited to attend. You
do not need to be a member nor a beekeeper to attend
these meetings. Please contact the treasurer to pay dues.*



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We pay premium price for premium honey.



S & C Labesque, Mann Lake Ltd, Dadant & Brushy
Mt. equipment and supplies.

921 Gravenstein Hwy. South, Sebastopol
(next to Foster Freeze)

21 West 7th St. Santa Rosa **Western Farm Supply** 707-545-0721

Visit them to find many bee supplies and your other animals' feed and supplies.

Larry and Lou Bertolini, Owners and Sponsors of our Day Under the Oaks Display.

**The Monthly Extractor
 Sonoma County Beekeepers' Assoc.
 P.O. Box 98
 Santa Rosa, CA 95402-0098**

**POST MASTER: RETURN SERVICE
 REQUESTED**

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Meetings are normally held the second Monday of each month at New College, 6th and Wilson in Santa Rosa, CA.

There will be an exception to this in October! Plan to come the second Tuesday in October!