

The Monthly Extractor



A newsletter that reflects the various techniques, theories and art of sustainable beekeeping.

Volume 34, Issue 1

January 2012

**Monthly Meeting: Monday, Jan. 9th- 7 p.m. Ettamarie Peterson talking on evaluating used equipment "Know When to Hold 'Em, Know When to Fold 'Em" and Mike Johnson on Safety Tips for Beekeepers.
Scion Exchange- Jan. 28 Sebastopol Vets Building 10 a.m. to 4 p.m.**

From our President

I'm looking forward to a very Beesy 2012 as we all build on the great goals set for our organization by our past President, Randy Sue Collins, and our stellar board of beekeepers and visionaries! We'll mix the practical with the whimsical, provide monthly "What you should be doing in your HIVE" segments and feature only the best in Sonoma County Bee Keeping instructors, vendors and affiliated services. Our board is committed to this end and we are ALL pulling in the same direction. For 2012 we wish to see our "Mentoring" become stronger and stronger by providing the novice beekeeper with a strong guide to apiary success. We will strive to bring all of our membership the tools to thrive as we deepen our relationship with our fellow members and those hard working pollinators. The board of directors and I look forward to many fun events next year and wish your wholehearted participation in them all. We have much to offer and intently stay your "membership-centered" board. See you in January!

President Mike Kelly

December Meeting-New Board Elected

The Secretary did not keep minutes, as we did not have a regular meeting. We did collect ballots and the following officers have been elected for the 2012 term: Michael Kelly – President, Betty Andrews – 1st Vice President, Kathleen Emery- 2nd Vice President, Thea Vierling – Treasurer, Leonard Carl – Secretary.

After the dinner the outgoing officers were recognized for their service. All volunteers were asked to stand and come forward to be honored by a sustained 30-second applause. They were also given little beekeeper key chains. It was wonderful to see how many people had volunteered over the year.

Treasurer's report

By Thea Vierling

The annual fiscal report for 2011 will be completed by the end of January. I will give a more detailed report in the February newsletter. A preliminary report shows that we have approximately \$9,000 in the treasury. Our income for 2011 was approximately \$14,000 and our expenditures were approximately \$13,000.

We now have PayPal for all of you to use when paying for your membership. Remember your dues make up the largest part of our budget. Your dues make it possible for us to provide an exciting monthly program for our members and guests as well as provide many educational opportunities about the honeybees for the entire community.

My January Beekeeping To-Do List

By Serge Labesque © 2011

[Continued from the November issue.]

I came to this “bee meeting”, as they call it, with one question in mind: “What do I need to do to move a hive from my neighbor’s property to ours?” And here I am, receiving all sorts of seemingly irrelevant advice like this suggestion to “divide the hive”. Granted that many years have passed since I studied math, but the division of a hive certainly does not bring a clear picture to me!

“All you’ll need is another hive bottom and a top. You’ll place half of the hive on the hive bottom, set the tops, and bingo! You’ll have two hives!” the beekeeper proudly concludes (*).

Wow! If this is not a magician’s trick, it certainly sounds like a very simple procedure. In addition to providing me with the recommended minimum of two hives, I can immediately see that this operation will make it easier to lift and move the half hives individually than the original hive as a whole. But come to think of it, isn’t this a multiplication as much as it is a division?

Enough with math. I still need to have my question answered.

“So, how do you move a hive?” I insist.

“Well, it depends.” one of the beekeepers finally says (I’ll soon learn that these few words are the default answer to most beekeeping questions.) After a brief pause, he adds: “If the distance is not too great, you may move a hive by one or two feet every day. If this is not possible, you have to take the hive at least three miles away and leave it there for at least three weeks before bringing it to the new place. Otherwise, bees will return to the original location of the hive.” (**)

These guys must be “pulling my leg” with their divisions and other odd bee rules. This reminds me of the facetious stories of dahut hunts, jokes we used to play as teenagers on newcomers to the Pyrenees Mountains. So, now either it’s my turn to endure a prank, or beekeeping is a really peculiar activity. I decide on the latter and consider my situation: Since I intend to relocate bees to a spot that is five or six hundred feet away from where they presently are, and since there is a two-lane road to cross, the first of the options is

ruled out. On the other hand, finding a distant temporary home for bees is more easily said than done. I am without a solution.

“Bring your hives to my farm, in Petaluma!” offers Ettamarie without hesitation.

I cannot thank her enough.

Back at home I tell Cheryl: “The meeting was great! And these people are some of the nicest I’ve met.”

Loppers in hands now, I carefully cut into the dense net of poison oak that covers our neighbor’s hive. Not only do I need to handle the entangled vines with caution, but there are also quite a few bees flying through! It does not take long to expose a stack of four bee boxes however, and my initial apprehension about the bees fades rapidly, as they seem to completely ignore my presence. The decade the hive has spent by the creek has taken its toll on the wood boxes. Flakes of mildewed graying paint still cling here and there to the rotted wood, camouflage fashion. The entrance of the hive is shut by an accumulation of composting vegetal debris but bees enter and exit through numerous gaps that are visible along the edges of the decaying supers, as these boxes are called. It is obvious that the contents of the hive, whatever they may be, will have to be transferred to new boxes.

There are times when ignorance can be a blessing, and this is one. Undeterred by the appearance of the derelict hive, I am determined to bring these bees home. A plan of action is coming together: Since the upper two supers are not as tall as the lower ones, I’ll “divide” the hive into two equal smaller hives, each made up of one each of the tall and shallower supers. All that’s left to do is to implement this plan, but it is obvious that I will need new boxes in addition to bottoms and tops for both hives.

With a carefully drafted shopping list in hand and feeling like a kid on the way to the toy store, I head for the farm supply store.

[To be continued...]

(*) Note that this is a drastic oversimplification of the steps involved in the division of a hive.

(**) There is at least one more option worth considering when relocating a hive over a short distance: It consists in moving the hive to the new location in one step, and in leaving at its original place a box to receive the foragers that will return

there. These bees may be re-united with their colony every evening, until none of them appears at the original spot. These older bees will die or stop returning within days, thus erasing the memory of the colony about the original hive location. Meanwhile, younger bees will begin to forage from the hive and will memorize its new site.

January in the apiaries:

With the winter solstice behind us, the length of the days is increasing, imperceptibly at first, but more noticeably by the end of the month. Similarly and in spite of the cold temperatures, brood nests begin to develop inside our hives. But in most cases the bee populations are still declining and will not begin to rebound before early February, when young bees begin to replace their older sisters. Yes, a new beekeeping season is starting.

Although it may be tempting to open and inspect hives on a nice sunny day, this should be avoided. There is indeed not much we can do with or for our bees at this time of year, and they are best left undisturbed. The clustered bees are centered on their small brood nests, keeping the developing bees warm and well fed. After slowly moving up on the combs during the past several weeks, the clusters are now reaching areas of bee bread that were stocked during the summer. This is a beautiful mechanism that ensures that the bees have access to nutritious food in the middle of winter. However, there can be great variability between colonies in regard to this overwintering process.

We can keep an eye on our colonies by performing exterior hive inspections. This is when good observational skills become particularly valuable. Indeed, indices about what is going on inside our hives abound: The fronts of the hives, their entrances and the flight paths on nice days provide clues about the strength, brood-rearing and health status of the colonies. Foragers returning with pollen pellets are good signs. Even at this time of year, there are in our area enough plants in bloom to provide a rich and diversified nutrition: Eucalyptus trees, mustard, manzanitas, and bays to name the most obvious. Spotting on the fronts of hives, sick or deformed bees and large numbers of dead bees indicate various health problems. One of the best sources of information is the monitoring trays, as the debris they collect lets us know what is happening

inside the hives, and they can be accessed at any moment without perturbing the bees. The size and placement of the nests are clearly visible as areas of denser finely shredded cappings. By the end of the month, these should be elliptical areas that are centered on the trays, extending from three to five frames in width. Placing an ear against the side of the hives when bees are not flying also lets us sense how the colonies are faring. We want to hear soft calm hums.

Towards the end of the month, weather permitting; lifting the hive covers will expose the hive top feeders. When a bee cluster has reached the top of the hive, something that is visible through the center slot of the feeder, a super with a few frames of empty drawn comb and follower boards is immediately placed. This way the nectar that will be collected on favorable days will be stored in these combs and will not choke the developing brood nest. From now on, our goal is to make sure that nothing prevents our colonies from developing freely and fully.

This month:

- Inspect the exterior condition of the hives.
- Verify that hive tops are still properly set and secured.
- Observe the landing boards and the ground in front of the hives.
- Verify that the hive entrances remain unobstructed.
- On nice days, observe the flight paths and the bee activity at the entrances.
- Observe monitoring trays. The clusters should remain centered in order to maintain access to their stores.
- In the latter part of the month, weather permitting; quickly peek into the top of the hives to assess the location of the clusters.
- Place supers where and when warranted.
- Watch for the appearance of drone brood cappings.
- Plant some bee forage!

At home:

- Clean and scorch tools and equipment.
- Build and repair beekeeping equipment for the next season.
- Read and learn more about bees and beekeeping.
- Plan next season.
- Don't forget your beekeeping New Year's resolutions and...
- Enjoy some honey.

May your bee colonies bring you good health and intense joy in 2012!

Bee Wise by Emery Dann "HERE'S MY SIGN!"

I care take 4 hives at an estate near Windsor, north of Santa Rosa, CA. The owners of the property have the only covered parking area there for their two cars. They have guests and visitors that visit and stay with them from far-away places.

There is a sign next to the covered parking area on the property that says "THIS IS NOT ABOUT YOU!" Sometimes we can wrongly assume and take it personally when someone has what we don't have.

Why can't I park in the covered parking area? Why did someone else win the prize and not me? Perhaps it is not receiving the recognition we think we deserve, but didn't get. Maybe it could be feeling offended, left out or that we have been unfairly treated. Sometimes even the humor we use can cause offense and friction between us (for example: what is funny to me may not be funny to you!). We can all wound each other causing hurt feelings that can create distance, isolation and separation between us. I have struggled and have felt this way at times so I am writing from my own experience!

If we become the offended party...it is not a fun "party" to attend! We may blame others. Anger can indicate we have hurts or fears that are "infected" under our anger that we need to deal with and process in a healthy way. We may even need to journal about and find some outside help to move beyond being stuck in our anger.

Remember, isolation for honey bees means death! If we allow offenses to separate us, we may become "emotionally dead" to those we believe offended us. This is very sad and can ruin friendships and cause our human relationships to fall apart.

When our two daughters were very young, Karen and I tried to have them resolve their conflicts with each other. We put them together so they could "discuss it out" with each other. Our daughter, Alissa, at 5 years of age, would tell her younger sister, who was 3, "Cristina...we have to cuss it out!" This helped them as children to work through their conflicts. It is healthy for us to work at resolving personal conflicts or misunderstandings between us.

I believe that when we support our Sonoma County Beekeepers Association it keeps our "hive" strong and thriving. I

am thankful for our hard working, dedicated officers and board leadership and many volunteers along with each of you member's beeing part of our dynamic organization. We have so many members who are sterling examples of sacrifice and humility that contribute greatly to our lives and beekeeping, membership activities, meetings, mentoring and the well-beeing of our organization!

The longer I live with honey bees, the more I am in awe of their mysterious, intelligent, industrious and fascinating ways. Honey bees have humility with confidence. Bees in the same hive are for each other. They do independent work (protecting and foraging for the good of their hive) along with so much mutually supporting work in the hive.

The sign at the estate near Windsor could say, "BEEKEEPING IS NOT ABOUT ME!" We are Honey Bee Stewards. It is about serving and helping assist honey bees to bee the best they can bee. We need to work together as beekeepers to not only overcome the obstacles facing honey bees, but the obstacles in our relationships as well! This compounds our efforts by helping each other in the same way the bees help each other!

It does not mean we keep bees in the same way or use the same kinds of equipment. We are all different! "Variety IS the spice of life," but our differences can strain relationships between us. We need to accept our different opinions while we work together like honey bees in a hive.

Beekeeping is one of the most creative endeavors I have experienced in my life! Each of us is attuned to the environment, the weather, and our honey bees in so many tangible ways. We think like a bee or better yet, the whole beehive. We need to help each other by being thankful for each other and discussing our feelings with humility if we have been offended so we can reconnect. It is not easy, but our relationships become healthier and stronger if we do not let anger or bitterness separate us. I am changing my sign from "THIS IS NOT ABOUT ME!" to "BEEKEEPING IS ABOUT US!"

My desire for the Sonoma County Beekeepers Association is that we will prepare for and ENJOY OUR BEE-LINE ADVENTURES TOGETHER IN 2012! Let's follow our honey bees' example to us of their incredible TEAMWORK! Have a GREAT NEW YEAR with your bees and your relationships!

Bee Plants for 2012

By Alice Ford-Sala

This year I plan on continuing with discussions of Native California bee plants, and instead of only Herbs of the month, I am looking to expand that to Beneficial Plants of the month- which may include useful herbs as well as food crops and perhaps some ornamental plants that are particularly interesting to beekeepers and gardeners.

I hope you enjoy the columns, and that 2012 brings health, abundance and joy to you and your bees.

January

Native Plant of the Month:

Redbud, Western Redbud

Cercis occidentalis

Family: Fabaceae (Leguminosae)

As you can see by the flowers and seedpods on this attractive bush-small tree, Redbud is in the pea family. It is one of the first native plants to bloom in late winter and early spring. Redbud has been used with some frequency in drought-tolerant landscaping to a beautiful effect.

The flowers open on bare branches before the foliage appears, deep pink and abuzz with bees on a sunny winter day. The leaves are heart shaped and add beauty to the plant throughout the growing season, with delicate light green hue at first, deepening the green before turning red in the Fall.

The pea-like seedpods add visual interest after the flowers have faded.

I've heard that the flowers and young seedpods are edible, but don't know anyone who's ever tried them. They are attractive to birds, both for the nectar and the seeds.

Redbud is an ideal small tree for a small yard or narrow bed, growing from 6-18 feet tall. It can be pruned to make it more tree-like and/or control the height. Like many native plants, it can also be cut to the ground to make a thicket of straight branches if you wish to have a more shrub-like plant.

It can tolerate a wide variety of soils, including clay as long as it doesn't get too much water.

Redbud appreciates a cold winter for dormancy and good blossoming in the spring.

Beneficial Plant of the Month:

Brassicas

This big plant family includes veggies such as broccoli, cauliflower, cabbage, kale to name just a few. The plants that keep us healthy in the winter months keep our bees nicely supplied with nutritious pollen and nectar in these cold times. Wild mustard is so common on hillsides and between the rows in vineyards or other field crops that some people think it is a native. There are actually many types of wild mustard. You will see the tall round-leaved variety here in Sonoma County, but in the desert areas, there is a smaller plant with pointy leaves. Bees love them wherever they bloom, though.

In the vegetable garden, plant young plants now to take advantage of the winter rains. Kale and arugula will provide leafy greens now, but broccoli and other varieties where we eat the flower buds will produce in the early spring. They like good garden soil with regular water. I add compost and a mix of kelp meal and a balanced fertilizer to the soil.

You can cut and harvest for quite a few months, but when the weather turns warm, they tend to get tough. Then you can let them bloom to your bee's delight!

January Recipes

Food Entries for the Potluck

The winners of the food entries for the potluck meeting on December 12th 2011 were: Carlo Bottini for the Sonoma Salad (salad dish); Cheryl Veretto for the Lavender Butter (side dish); Norma Halbersma for the Almond Torte (dessert dish); Sandra Alvarez for the Chili Rellenos (Main dish) and Jim Helmbach for the Honey Buns (honey dish): This is Jim's second year to win

the award so we are including his recipe for the entry.

Honey Buns by Winner Jim Helmbach

Buns:

6 ½ tablespoons granulated sugar
1-teaspoon salt
5 ½ tablespoons unsalted butter at room temperature
1 large egg, slightly beaten
3 ½ cups unbleached bread or all-purpose flour
2 teaspoons instant yeast
1 ¼ cups buttermilk at room temperature

Cinnamon Sugar:

½ cup granulated sugar
1 ½ tablespoons ground cinnamon (Penzeys China Cinnamon is a great choice)

Caramel Glaze:

½ cup granulated sugar
½ cup firmly packed brown sugar
½ teaspoon salt
½ pound unsalted butter at room temperature
½ teaspoon vanilla extract
½ cup honey
1 cup chopped pecans

This recipe is adapted from one first developed by Peter Reinhart and published in his wonderful book, *The Bread Baker's Apprentice*. Peter was the co-founder of the legendary Brother Juniper's Bakery in Santa Rosa and is one of America's premier bread bakers. First cream together the sugar, salt, and butter. Then add the flour, yeast, and buttermilk. Mix until the dough forms a ball. Knead by hand 15 minutes until the dough is silky and supple, tacky but not sticky. Try to have the dough at 81 degrees. Lightly oil a large bowl and put the dough into it, rolling it around to coat in oil. Cover with plastic wrap. Let the dough rise at room temperature for approximately 2 hours, or until the dough doubles in size.

Make the cinnamon sugar and caramel glaze while the dough is rising. For the cinnamon sugar simply thoroughly mix the sugar and cinnamon together and set aside. For the caramel glaze, combine all the ingredients, except the nuts, in a medium bowl and mix until light and fluffy. When the dough has risen, coat the bottom of one or more baking dishes or baking pans with sides at least a 1 ½ inches high with a ¼ inch layer of caramel glaze. Then sprinkle the chopped pecans on top of the glaze.

Mist the counter with spray oil and transfer the dough to the counter. Roll the dough out with a rolling pin into a rectangle about 2/3 inch thick, 14 inches by 12 inches for large buns or 18 inches by 9 inches for smaller buns. You can roll the dough out even wider and a little thinner to make them even smaller, but even these smallest buns will be over two inches wide when baked. Don't roll them too thin, or else they will end up tough and chewy rather than soft and plump.

Sprinkle the cinnamon sugar over the surface of the dough avoiding the edges so that you have a sticky edge with which to seal later. Roll the dough up into a long cigar-shaped log. Considering the pans in which you will bake the buns, determine how many buns you want to bake and divide the dough log accordingly. Cut them using a thin thread. First slide the thread under the log to the point where you want to cut. Then lift each end of the thread and cross them over the log. This will encircle the log. Now draw the thread ends in opposite directions to tighten until the thread slices through the log.

Place each piece of dough on top of the layer of glaze about ½ inch apart. Mist with spray oil and cover with plastic wrap.

Let the buns rise at room temperature 75 to 90 minutes or until they have grown into each other and have at least doubled in size. Sometimes it takes a longer if the yeast is weak, or your house is cooler. Just wait until they get to how you want them to look.

Preheat the oven to 350° F with the oven rack on the lowest shelf.

Bake the Honey Buns for 30 to 40 minutes. Remember that the buns are really upside down, so the heat needs to penetrate through the pan into the glaze to caramelize it. The tops will

become the bottoms. When done they will appear quite dark. Cool the buns in the pan 5 to 10 minutes to allow the glaze to thicken up. Flip the baking pan over onto another pan letting the buns slip out. Quickly scrape any glaze remaining in the pan onto the top of the buns with a spatula. Wait at least 20 minutes before serving. Enjoy!

Another First Prize went to the Easy Almond Torte's maker, Norma Halbersma.

Easy Almond Torte

Ingredients

1-2/3 cups flour
1-1/4 cups sugar
1-cup butter, melted
2 eggs, lightly beaten
2 tablespoons almond extract
2-1/2 ounces (about 1/2 cup) sliced almonds

Preparation

Preheat oven to 350 degrees and toast almonds for five minutes. Grease and flour two nine inch pie pans and cover bottom with parchment paper that will make it easier to release cakes from pans.

In a large bowl, stir together flour, sugar, butter, eggs and almond extract. Divide batter evenly between pans and sprinkle each with half of the almonds. Bake until light brown around edges, about thirty minutes. Serve warm or at room temperature.

Each serving (eight per cake) has 263 calories (51% from fat) but perhaps folk don't want to know that.

Good News from beekind

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desired, any kind of flavor may be given to the manufactured article; thus it may be made to resemble in fragrance, the classic honey of Mount Hymettus, by adding to it the fine aroma of the lemon balm, or wild thyme; or it may have the flavor of the orange groves, or the delicate fragrance of beds of roses washed with dew."

If that doesn't make your hair curl, the next paragraph will! Here it is:

"I have recently ascertained that if two pounds of the best refined sugar be added to one of common maple sugar, the compound will be a light colored article, retaining perfectly the maple taste, and yet far superior to the common maple sugar."

Found in Langstroth on the Hive and the Honey Bee: A Beekeeper's Manual (Published 1853)

I couldn't believe my eyes when I read Rev. Lorenzo Langstroth's following statement:

"If Apiarians are anxious to have large quantities of choice honey, let them manage their bees so as to have powerful stocks in the early Spring, and they will then be able to have heavy purses and light consciences into the bargain. I shall now show how liquid honey, exceedingly beautiful to the eye, and tempting to the taste, may be made to great advantage.



Dissolve two pounds of the purest white sugar, in as much hot water as will be just necessary to reduce it to a syrup; take one pound of the nicest white clover honey, (any other light colored honey of good flavor will answer,) and after warming it, add it to the sugar syrup, and stir the contents. When cool, this compound will be pronounced, even by the best judges of honey, to be one of the most luscious articles which they ever tasted; and will be, by almost every one, preferred to the unmixed honey. Refined loaf sugar is a perfectly pure and inodorous sweet, and one pound of honey will communicate the honey flavor, in high perfection, to twice that quantity of sugar: while the new article will be destitute of that smarting taste which honey alone, so often has, and will be often found to agree perfectly with those who cannot eat the clear honey with impunity. If those engaged in the artificial manufacture of honey, never brought any thing worse than this, to the market, the purchasers would have no reason to complain. As however, the compound can be furnished much cheaper than the pure honey, many may prefer to purchase the materials, and mix them themselves. If

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Time to Renew Your Membership!

After wishing everyone a Happy New Year we want to remind all that the Association has revised the membership rates. If you want to renew on line, you can do so easily and pay with Pay Pal. When you do use the online form, note it is more than one page so please do not quit putting your information in too soon.

You cannot be on the swarm list unless you have paid your 2012 dues!
 As a service to our members who

get The Monthly Extractor by mail, we are sending them a copy of the regular "plain vanilla" one-person-one-vote \$25 membership application. If you want to join as a family, a business or a student, please contact our Treasurer Thea Vierling 707-833-2492 The 4 new types of Memberships for 2012 and beyond are as follows:

Student

Honorary "Future Beekeepers" Membership; 5-17 years old. Student membership encourages the involvement of young people in the community to become more involved in bee support and beekeeping. End of year letter of accomplishment is awarded for their involvement.

Individual- One person - 1 vote - \$25

This membership is for the "just the bees and me" individual.

Family

Individual/Couple with or w/out children - 2 votes - \$35

The Family membership is for your family unit, however it is comprised. All members must reside at same address.

Business -

Bee related or not - 1 vote - \$50

Our new Business membership promises to be a big success for any member owning a business. Your business doesn't have to be about beekeeping, build a new networking community among fellow beekeepers. New [Member Business Page](#) and [Member Bee/Beekeeping, Apiary Products Page](#) are developed for member listing. Limited listing provided with membership; additional space is provided at cost. Also, for our member business', we offer the "Spotlight Business" of the month at each meeting and additional sponsor opportunities at events.

The dues money we collect is vital to our association. It is what makes it possible to pay the rent, publish the newsletter, keep up our fabulous web site, buy needed equipment and pay speakers and other bills we might incur.

Go to

<http://www.sonomabees.org/membership/index.html>

to renew on line or to print the form you need to pay by mail or at the meeting.

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SCBA thanks Donald Black for the pro-bono advice he has given our association.

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Webmaster@sonomabees.org
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 honeybees 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.



The members and their families had delicious food to choose from at the Gourmet Pot Luck.



Neal Rogers timed a well-earned sustained applause for all the people who volunteered during 2011. This is just a small part of our wonderful volunteers! Sign up to help in 2012! We need you for Website Calendar, the Swarm committee, the Mentor Committee, and volunteers at the many events we are invited to.



Sonoma County
Beekeepers' Assoc.
P.O. Box 98
Santa Rosa, CA 95402-0098
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Thanks to many generous donors and bidders the silent auction was a huge success!



Never underestimate Thea Vierling's ability to create unusual gifts. Ettamarie is surprised with her very own "Extractor" design toilet paper roll (for display only, of course)!

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6. Food entries for Pot Luck
7. Honey Buns Recipe
8. Easy Almond Torte Recipe
9. Good News from Beekind
10. Found in Langstroth on the Hive and the Honey Bee: A Beekeeper's Manual
11. Time to Renew Your Membership- What you need to know!
12. Photo from Dec. meeting and 2012 Executive Board Contact info.
13. More Photos from Dec. meeting.

January Meeting-Question and Answer time followed by talks Evaluating Old Equipment, Know when to hold 'em and know when to fold 'em by Ettamarie Peterson with help from some of the Liberty 4-H Beekeepers and "Common Mishaps that beekeepers have while beekeeping and ideas to prevent injuring yourself while beekeeping" by Dr. Michael Johnson, member and past president.